



Cookies, Cats and Birds Vol.1

A collection of recipies by Rhea E. Pomaski





An early view of Saybrook Fort.

"Eat, Drink, and
Be Merry—Life Is
Short!"



America's favorite cookie — a chip off a 50-year-old block

The legendary Toll House® Cookie got its name from a lovely old toll house on the outskirts of Whitman, Mass. Built in 1709 at the halfway point between Boston and New Bedford, it became a haven where weary travelers stopped for food, drink and rest while they waited for a change of horses.

The historic old toll house was purchased by Mr. and Mrs. Wakefield in 1930, and turned into the now famous Toll House Inn. Mrs. Wakefield experimented with, and improved upon, many old dessert recipes. Her incredible baked desserts attracted people from all over New England.

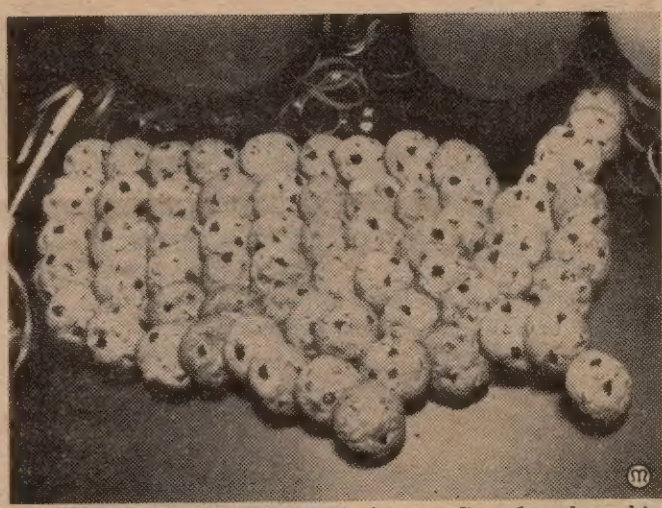
It happened one day

One day, she was experimenting with a favorite Colonial cookie—the Butter Drop Do. She cut a bar of Nestlé Semi-Sweet Chocolate into tiny bits and added them to the cookie dough, half expecting them to melt.

Instead, the bits of chocolate held their shape, softening just slightly to a delicately creamy texture. Mrs. Wakefield named her delicious discovery—the Toll House Cookie, the very first chocolate chip cookie.

Billions baked

As the popularity of the Toll House Cookie grew, Nestlé looked for ways to make it easier for people to bake the recipe. They started producing a special scored chocolate bar accompanied by a chopper for cut-



AS AMERICAN AS APPLE PIE, the very first chocolate chip cookie was created in 1930 by the innovative Mrs. Wakefield, owner and prized baker of the Toll House Inn in Massachusetts. In the past 50 years, her discovery has become an American legend: nearly seven billion Toll House® Cookies are baked in American homes each year.

ting the chocolate into small pieces.

In 1939, Nestlé started offering little pieces of chocolate in convenient, ready-to-use packages—and the very first Semi-Sweet Real Chocolate Morsels were introduced to American bakers.

Today, Morsels are used to make hundreds of delicious chocolate treats all over America, in addition to the nearly seven billion Toll House Cookies baked in homes every year. Since the original Toll House Cookie recipe appeared regularly on the Morsel bag, here is a variation of America's

favorite recipe—the Jumbo Toll House Cookie.

NESTLÉ'S® JUMBO TOLL HOUSE® COOKIES

- 2¼ cups unsifted flour
- 1 measuring teaspoon baking soda
- 1 measuring teaspoon salt
- 1 cup butter, softened
- ¾ cup sugar
- ¾ cup firmly packed brown sugar
- 1 measuring teaspoon vanilla extract
- 2 eggs
- 1 12-oz. pkg. (2 cups) Nestlé's semi-sweet real chocolate morsels
- 1 cup chopped nuts

Preheat oven to 375°F.

In small bowl, combine flour, baking soda and salt; set aside.

In large bowl, combine butter, sugar, brown sugar and vanilla extract; beat until creamy.

Beat in eggs.

Gradually add flour mixture; mix well.

Stir in Nestlé's semi-sweet real chocolate morsels and nuts.

Drop ¼ cup dough onto ungreased cookie sheets.

Lightly press into a 3" circle.

Bake at 375°F. for 10-12 minutes.

Makes 21 4" cookies.

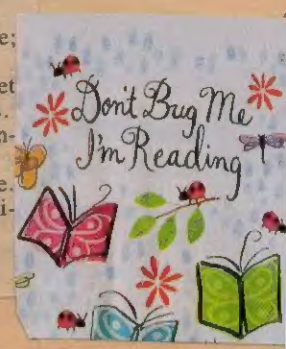
Just Imagine!!

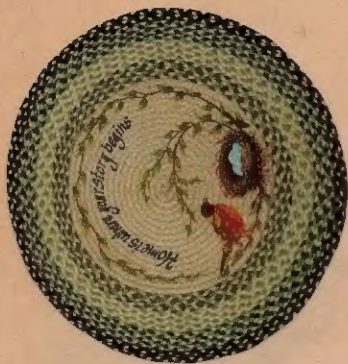
- It takes a little over 1/3 of a cocoa bean to make one Nestlé Morsel; 125 cocoa beans to make a six-ounce bag of Morsels which is over one month's production from a cocoa tree.

- There's enough energy in one Morsel to propel a walking adult person 150 feet. From a 12 oz. bag of Morsels, a person could travel a distance of over 19 miles.

- If you took all of the Toll House cookies baked at home by Americans each year and lay them end to end, they would stretch for 210,000 miles, which is enough to make a ring around the earth more than 10 times or, if extended out into space, they would almost reach to the moon.

- Surprisingly, nowhere else in the world is the chocolate chip cookie popular. This cookie and the brownie are an American phenomenon.



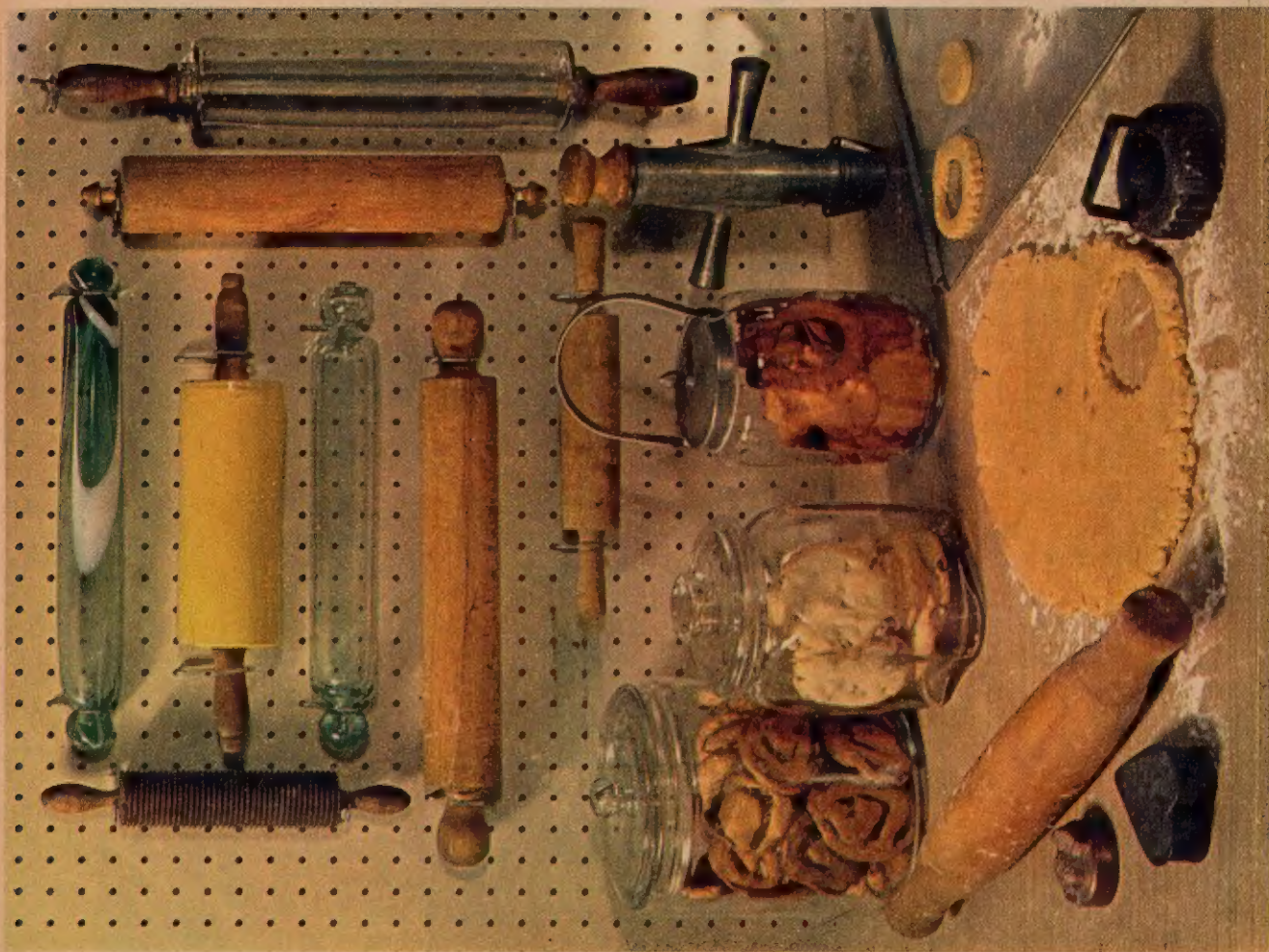


Back to the rolling pin

By JEAN HEWITT

There are drop cookies, pressed cookies, bar cookies and, with a little extra effort, rolled cookies. We give recipes for three kinds of rolled cookies on this page. The water-thin, ginger-spicy Moravian cookies will keep for weeks in a tin with a tight cover. The currant cookies and the date-and-nut whirls are the hearty after-school-with-a-glass-of-milk variety that will please father and children alike.

JUST LIKE GRANDMA'S — Cookies are stored in old glass biscuit jars which, like the antique rolling pins of glass, ceramic and wood, the cookie cutters and the cookie press (the two-handled device at right), are part of a cook's private collection.





DATE AND NUT WHIRLS

1 cup butter
1 cup granulated sugar
1 cup brown sugar
3 eggs
1 teaspoon vanilla
5 cups flour
1 teaspoon baking soda

Filling

1 pound dates, finely chopped
or ground
1 tablespoon grated orange rind
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup water
1 cup walnuts, chopped.

1. Cream the butter and sugars together until very light and creamy. Beat in eggs one at a time.
2. Beat in the vanilla. Sift the flour together with the soda and stir into the batter to make a soft dough. Dough may be rolled immediately or chilled for easier handling.

3. Combine the dates, rind, sugar and water in a small pan and heat, stirring, until mixture is thick. Cool. Stir in the walnuts.

4. Roll out half the dough on a lightly floured pastry cloth or board into a rectangle about 10 by 16 inches. Spread with half the cooled date mixture and roll from the long side like a jelly roll. Repeat with the other half of dough and the date mixture. Wrap in wax paper and chill several hours or overnight.

5. Preheat oven to 350 degrees.
6. Slice the rolls about one-third inch thick and place cut side up on lightly greased baking sheets. Bake 15 minutes or until well browned. Cool on a rack.

Yield: About six dozen cookies.
Note: If preferred, one-half the dough can be made into rolled filled cookies by only preparing half the quantity of the date mixture, and the other half can be pushed through a cookie press onto a greased baking sheet and baked about 12 minutes.

CURRENT COOKIES

1 cup butter
1 $\frac{1}{2}$ cups sugar
2 eggs
2 tablespoons cognac
3 $\frac{1}{2}$ cups flour
1 $\frac{1}{2}$ teaspoons nutmeg
 $\frac{1}{2}$ cup currants.

1. Beat the butter together with the sugar until very light and creamy. Beat in eggs one at a time.

2. Beat in the cognac. Sift together the flour and nutmeg and add the currants. Toss.

3. Stir the flour mixture into the batter. Wrap in wax paper. Chill several hours or overnight.

4. Preheat oven to 350 degrees.
5. Roll out the dough to one-quarter inch thickness and cut with a three-inch round cookie cutter. Transfer to a lightly greased baking sheet and bake 15 to 20 minutes or until slightly browned at the edges. The center remains pale. Cool on a rack.

Yield: Two dozen cookies.

MORAVIAN GINGER COOKIES

$\frac{1}{4}$ cup dark brown sugar
 $\frac{1}{4}$ cup shortening
 $\frac{1}{2}$ cup molasses
2 $\frac{1}{4}$ cups flour
 $\frac{1}{4}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon ginger
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{4}$ teaspoon allspice.

1. Heat the sugar, shortening and molasses in a small saucepan until shortening melts. Cool.

2. Sift together the remaining

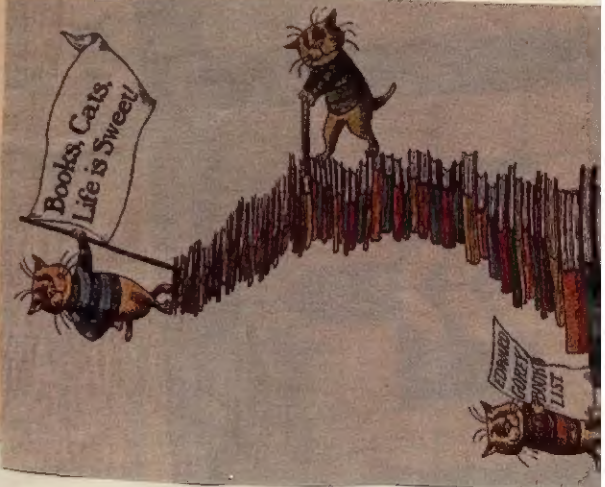
- ingredients and stir into the cooled mixture. Wrap in wax paper and chill several hours or overnight.

3. Preheat oven to 375 degrees.
4. Roll out one-quarter of the dough at a time, preferably on a lightly floured pastry cloth until it is paper thin. Use as little extra flour as possible.

5. Cut out with fancy cutters and transfer to a lightly greased baking sheet. Bake four minutes.

Yield: Five to six dozen.

THE NEW YORK TIMES MAGAZINE





BROWNIE DROPS

2 (4-ounce) packages
 sweet baking chocolate
 1 tablespoon butter
 2 eggs
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup all-purpose flour
 $\frac{1}{4}$ teaspoon baking powder
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{4}$ teaspoon ground
 cinnamon
 $\frac{1}{2}$ teaspoon vanilla
 extract
 walnut halves

Combine chocolate and butter in top of a double boiler; bring water to a boil. Reduce heat to low; cook until chocolate melts, stirring occasionally. Cool, and set aside.

Beat eggs at high speed of an electric mixer until foamy.
 Gradually add sugar, 1 tablespoon at a time, beating until mixture
 is thick and lemon colored (about 5 minutes). Add chocolate
 mixture and next 4 ingredients, mixing well. Stir in vanilla.
 Drop by teaspoonfuls 3 inches apart on greased cookie sheets.
 Press a walnut half into center of each cookie. Bake at 350° for
 8 to 10 minutes. Cool on wire rack. Yield: 5 dozen.





New! Toll House Double Chocolate Brownies.

Extra chocolate, extra good.

Toll House Double Chocolate Brownies

$\frac{3}{4}$ cup unsifted flour
 $\frac{1}{4}$ measuring teaspoon baking soda
 $\frac{1}{4}$ measuring teaspoon salt
 $\frac{1}{2}$ cup butter
 $\frac{3}{4}$ cup sugar
 2 measuring tablespoons water

One 12-oz. package (2 cups) Nestlé® Semi-Sweet Real Chocolate Morsels, divided
 1 measuring teaspoon vanilla extract
 2 eggs
 $\frac{1}{2}$ cup chopped nuts

Preheat oven to 325°F. In small bowl, combine flour, baking soda and salt; set aside. In small saucepan, combine butter, sugar and water; bring just to a boil. Remove from heat. Add 6 oz. (1 cup) Nestlé® Semi-Sweet Real Chocolate Morsels and vanilla extract. Stir until morsels melt and mixture is smooth. Transfer to large bowl. Add eggs, one at a time, beating well after each addition. Gradually blend in flour mixture. Stir in remaining 1 cup Nestlé® Semi-Sweet Real Chocolate Morsels and nuts. Spread into greased 9" square baking pan. BAKE at: 325°F. TIME: 35 minutes. Cool completely. Cut into 2 $\frac{1}{4}$ " squares. Makes: sixteen 2 $\frac{1}{4}$ " squares.



chocolate



cherry almond brownies

Rich fudgy brownies studded with cherries and almonds. Dip in chocolate for a perfect gift.

$\frac{1}{2}$ cup (2 ounces) dried sweet cherries, chopped (p. 5)
 1 tablespoons amaretto liqueur, brandy, or apple juice
 3 ounces ($\frac{3}{4}$ cup, chopped) unsweetened baking chocolate
 $\frac{1}{2}$ cup (4 ounces) butter
 1 cup (7 ounces) sugar (Baker's Special superfine preferred) (p.9)
 $\frac{1}{2}$ teaspoon salt
 2 large eggs
 $\frac{3}{4}$ cup (3 ounces) King Arthur Unbleached All-Purpose Flour (p. 14)
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ cup (2 ounces) diced almonds
 $\frac{1}{2}$ cup (3 ounces) chopped candied red cherries (p. 5)
 $\frac{1}{2}$ cup (3 ounces) Peter's Burgundy Semisweet Chocolate Chunks

Place chopped cherries in a microwave-safe container, sprinkle with 2 tablespoons liquid, cover, and microwave for 45 seconds. Set aside to soften and cool.

Melt together the chocolate and butter over low heat, or in the microwave. Stir in the sugar and salt. Whisk well. Set aside to cool to lukewarm.

Preheat the oven to 350°F.

Whisk the eggs, one at a time, into the chocolate mixture. Stir in the flour and baking powder, then the soaked cherries, almonds, candied cherries, and chocolate chunks.

Spread batter into a greased 8" x 8" inch pan. Bake the brownies for 25 to 30 minutes, until set. Remove from the oven, and cool before cutting.

Yield: 3 dozen 1 $\frac{1}{4}$ " brownies.

To dip brownies in coating chocolate, visit our Bakers' Banter blog, kingarthurfLOUR.com, and search for Cherry Almond Brownies.

800.827.6836 11



BROWNIES

"The nice old-fashioned chewy kind."

Yield: 16 brownies

Bake: 25 minutes at 325F

$\frac{1}{3}$ cup butter
 2 squares unsweetened chocolate
 1 cup sugar
 2 eggs
 $\frac{1}{3}$ teaspoon salt
 $\frac{1}{2}$ cup sifted all-purpose flour
 $\frac{1}{2}$ cup chopped walnuts
 1 teaspoon vanilla extract

Melt butter and chocolate in top of double boiler. Remove from heat, and add remaining ingredients. Pour into well-buttered 8-by-8-by-2-inch square pan, and bake in preheated 325F oven for 25 minutes.

Joyce
pupils
at
Cornwall, CT.



GRETCHEN CARLSON AND TOD TELLIER
of First and Second Grade Cooking Class at Cornwall Consolidated School, West
Cornwall, Conn.

Country Cooks

Brownies

- ½ cup butter
- 6 tbs. cocoa
- 4 small or 3 large eggs
- 2 cups sugar
- 1 cup flour
- ½ tsp. salt
- 1 tsp. vanilla

In a pan, melt the butter and then stir in the cocoa. Beat the eggs in a bowl and add them to the butter and cocoa mixture. Add the sugar, flour, salt, and vanilla.

Pour into a greased pan and bake in a 350-degree oven for about 30 minutes. Depending on the size of the pan you have available, check the brownies frequently to make sure they are not overdone.

This recipe is just one of a long list that the first and second grade combination class at Cornwall Consolidated School has mastered in a weekly cooking class with Rita Goodan, the teacher.

Each week a parent of one of the 12 students arrives armed with a recipe and out come the mixing bowls, measuring cups and spoons, knives, stirring spoons and pots and pans. The students then prepare to chop, measure, mix and stir. For this brownie recipe, Miss Goodan said, "We practiced breaking open the eggs and measuring out the other ingredients." And individual technique has a lot to do with the outcome she said. "Some brownies rose, others didn't, some were cakey and others chewy, and then we had a variety of sizes because we had so many different-sized pans."

Ruth Neary, mother of first grader Christopher, was on hand to help students and a bit of assistance it truly was, for Christopher proudly remarked later: "we learned how to put in all the ingredients ourselves." Students then check the oven temperature and time the food.

Mayonnaise cupcakes, pizza, and apple pie have been some of the concoctions that students have put together, not to mention the German and Italian cafes they organized for the entire school. The International Year of the Child theme started the cooking project last December and the profits from the cafes go for buying more ingredients and equipment.

"I've learned a lot," said Israel Fitch, a second grader, "I didn't know that yeast made the dough rise and when we made brownies I was surprised to see that we used white sugar instead of brown," naturally for brownies.

Students have learned to taste and like a variety of food as a result and are also aware of what ingredients make up different foods. Joe Oros, of the second grade, said he loves the program but making the meatballs for the Italian cafe, "was gross, breaking the eggs and putting your hands in all that gushy stuff." However, adds Joe, "we've learned all kinds of things."

By Rosemary Keilty, Cooking Editor

Life is
full of
Questions...



Chocolate
is the
Answer!





Just Tell Them

By Pam McNemey
Living Editor

I meant to go Friday, but things came up. I meant to go Saturday, but the day got busy. I set aside Sunday, but by Sunday it was too late. My good friend and our beloved food columnist Lee White died Saturday night, Sept. 24.

Death, always hard to deal with, in Lee's case was, is, shocking.

Less than two months earlier she was, as she always had been, as vibrant and alive as anyone I had ever met. She could be counted on every week for her folksy wisdom, sweet storytelling, and reliable recipes. She was a veteran journalist who respected a deadline, a longtime volunteer in her community, and a loving mother. She wore fun glasses and had an amazing wardrobe of fabulous, colorful shoes. She was a generous friend fond of sharing food. We both knew this: sharing food is one of the best ways to share love.

She was blessed with both family and friends-like-family who loved her dearly, and so many readers who loved her as well. One was my friend Lesia Day of Old Saybrook, who has clipped dozens of Lee's recipes over the years. Lesia says, "I'm usually someone who jumps right to a recipe and skips all the annoying introductory [stuff], but not with Lee's. I love her cozy stories." Her sentiments were echoed by many other readers over the years who wrote to tell me that Lee's column was the first thing they turned to when they pulled our newspaper from their mailbox.

When Lee's condition took a sharp turn for the worse after her diagnosis, I dove into deep denial about her impending death. I knew this was about Lee and worried about her suffering. I was also dancing around my fear of death and what felt like a selfish desire for just a little more time with Lee. About a week or so before she died, she was transferred to Connecticut Hospice on Double Beach Road in Branford, and I did get a chance to visit her on Sept. 17.

I sat with Lee, who was sleeping on and off, in that spacious room overlooking the boat's traversing Branford Harbor, with Lover's Island in the distance



Friends and family gathered in 2017 with wine and food at Madison Art Cinemas for an advance screening of *American Masters*, featuring Jacques Pepin, with a Q & A that followed moderated by Roxanne Coady from R.J. Julia Booksellers. Lee White, left, shown with Pam McNemey. Photo by Kelley Fryer/Zipp06

and I felt my fear of death dissipating, if only a bit. If someone knows their life is ending, I thought, how lucky they are to be with these compassionate and knowledgeable caretakers, doctors, and nurses in this beautiful place.

I took several batches of sweets and cookies with me that day, from fancy-pants macarons to some simple peanut butter cookies. And darned if her eyes didn't open wide and light right up the minute I showed her these simple peanut butter cookies.

Before I left, I bragged about Lee to her caretakers and told them about all the readers who loved her, while Lee listened. And I looked Lee in her eyes and told her I loved her. I told her for me and for all of us. So yes, I regret that I didn't go that Friday or Saturday. But I'm glad I remembered this a week earlier: time is shorter than we think. So if you love somebody, just tell them.



For many readers, Lee White's column was the first thing they turned to upon pulling the newspaper from the mail box. Lesia Day of Old Saybrook was among those who clipped dozens of her columns and recipes, shown here in a folder in Lesia's kitchen. Photo courtesy of Lesia Day

Easy Peanut Butter Cookies

Adapted from a recipe from *Joy The Baker*

12/6/22

INGREDIENTS:

- 1 cup smooth peanut butter (something like Skippy or Jif, not the fancy stuff)
- ½ cup white sugar
- ½ cup brown sugar
- 1 large egg
- 1 teaspoon baking soda
- Sea salt to finish

INSTRUCTIONS

In the bowl of a stand mixer or in a medium bowl with electric hand beaters or by hand, combine peanut butter and sugars until well combined, about 2 minutes. Add egg and baking soda and mix for another 2 minutes.

Refrigerate for a couple of hours.

When ready to bake: Place a rack in the upper third of the oven and preheat oven to 350 degrees F. Line a rimmed baking sheet with parchment paper or very lightly grease a baking sheet with butter and set aside.

Drop by small teaspoonfuls on the cookie sheet.

Bake for 10-12 minutes, until lightly browned. Right out of the oven, finish with sea salt. Cool on a baking sheet for two minutes, then transfer to a wire rack or directly into your mouth. Cookies will last in an airtight container at room temperature for up to 4 days.

The dough, shaped into balls, can be frozen side-by-side on a baking sheet. Once they are frozen, then can be stored in a freezer bag for about a month or so. Bake from frozen for 2-3 minutes longer. The dough can also be refrigerated for up to three days before baking.

11-30-06

One of America's Best 150 Recipes

It was going to be another one of those weeks—Doug away for a few days and both of us still trying to drop kick a cold that was like *Ground Hog Day*: almost gone, back again, cough gone, coughing again. And on Thursday an author-wine dinner at Metro Bis in Simsbury and, the day after that, six for dinner here, then a Souper Sunday at friends in Madison, for which Doug would bake bread and I would make a dessert.

We were looking forward for the author-wine dinner because I love Chris Prosperi's food and I truly like the authors, Fran McCollough and Molly Stevens. They have both written books by themselves, but for almost a decade, they have, together, written a book every year called *The Best American Recipes*, which they cull from zillions of magazines, newspapers, cookbooks, television and radio shows. If the recipes look good, they test them. If they pass, they make that year's collection. This year they selected the best of each book and created *The 150 Best American Recipes: Dispensable Dishes from Legendary Chefs and Undiscovered Cooks*.

The dinner was delicious, of course, and one of the recipes, Rigatoni alla Toto (not Dorothy's dog in Oz, but an affordable trattoria in the center of Rome), was absolutely luscious. When Molly and Fran took us on a verbal tour of the menu, she mentioned that Chris added red wine instead of white, because the wine to be served with the pasta was a 2001 St. Super Merlot.

At that point I decided that I



A LA CARTE

with Lee White

would make that entree for dinner Saturday night instead of short ribs. And, although I had never had these friends for dinner, I figured, how bad could the food be? The recipe was simple and Chris told me the pasta was important and gave me a bag of Rustichella d'Abruzzo. I hoped I could get another package and, indeed, found some at Fromage in Old Saybrook. They were out of rigatoni, but I bought two packages of penne instead. When I went to pay for it, it was more than \$14! It is magnificent pasta and I would certainly use it again, but, for just Doug and me, I would probably use three packages for \$2 pasta.

As with many new recipes, I had to change it somewhat, because halfway through making the dish, the flavors were so harsh that I thought it wouldn't work at all. As there is only one minute after cooking the wine before you add the cream and herbs, the sauce was raw and thin. So, about

Rigatoni alla Toto

Adapted from Fran McCollough and Molly Stevens, *150 Best American Recipes* (Houghton Mifflin, New York, 2006)

- 3 tablespoons extra-virgin olive oil
- 1 small onion, finely chopped
- 1 pound sweet Italian sausages, with or without fennel, casings removed
- 1 cup dry red wine*
- a few fresh basil leaves
- pinch of ground fennel seeds if using plain sausage (see note)
- 1 1/2 cups heavy cream
- salt
- 1 pound rigatoni
- 1/2 cup freshly grated Parmigiano-Reggiano cheese for serving

Heat oil in a large skillet over medium heat. Add onions and cook until translucent, 3 to 4 minutes. Add sausage and brown on all sides. Add wine and cook for 1 minute. Add basil, ground fennel (if using), and cream and simmer over low heat for about 15 minutes, or until sausage is cooked through. Raise heat to high and boil for about 5 minutes, until wine is evaporated and heavy cream is reduced.

Meanwhile, bring a large pot of salted water to a boil. Cook rigatoni in boiling water until al dente. Drain and toss with the sauce. Serve immediately with Parmigiano-Reggiano sprinkled on top.

*The original recipe calls for white wine. Use either, but make sure it is a good wine.

Note: If you use fennel seed, crush with a mortar and pestle, chop them on a cutting board with a large knife or swirl in a fresh coffee grinder (I have two—one for pepper and the other for spices as I don't grind coffee beans). Chris likes to toast fennel seeds, which makes for a lovely flavor.

Yield: 4 entrees

five minutes before the end of the sauce, I brought back the heat to a boil, getting rid of some of the raw wine and reducing the cream. People asked for seconds!

Lee White of Old Lyme has been a food editor and restaurant reviewer for more than 25 years. You can email her at Leeawhite@aol.com

A New Favorite Cookie for the Holidays



**CÀ LA
CARTE**

with Lee White



Chocolate Crinkles

Recipe from Jackie Bayer TO

— LEE WHITE

INGREDIENTS

2 cups sugar
½ cup salad oil (vegetable oil)
2 teaspoons vanilla
4 ounce melted unsweetened
chocolate, cooled

4 eggs
2 cups flour
2 teaspoons baking powder
½ teaspoon salt
1 cup confectioners sugar

DIRECTIONS

Mix granulated sugar, oil, vanilla, and chocolate.
Blend in eggs, one at a time.
Stir in flour, baking powder, and salt.
Refrigerate at least three hours.
Heat oven to 350 degrees. Drop dough by teaspoonfuls into confectioner's sugar; roll in sugar and shape into balls. Place two inches apart on greased baking sheet. Bake 10 to 12 minutes. Makes about six dozen cookies.

Quick Walnut Slices

From *The Family Baker* by Susan G. Purdy
(Broadway Books, New York, 1999)

Yield: 30 to 40 cookies
¼ cup walnut pieces (about 3 ounces)
½ cup granulated sugar (divided)
1 cup all-purposed flour
½ teaspoon salt
½ tablespoons unsalted butter, at room temperature, cut up

Topping

3 tablespoons granulated sugar, or as needed

In the bowl of a food processor, combine nuts and ¼ cup of sugar and pulse until chopped medium-fine.

Add remaining sugar along with flour, salt, and butter and pulse until dough forms long crumbs and looks lumpy (do not overcook or try to make a ball). Dump dough onto a piece of wax paper on the counter. Use hands to squeeze it into a ball; the warmth of your hands will soften the butter so it can be molded. If the dough remains too crumbly, work in about a teaspoon of water.

Divide the ball in half and roll each piece into a log about 1 ½ inch diameter and 7 or 8 inches long. Roll the logs in wax paper or plastic wrap, compressing the dough tightly, then put them in a single plastic bag and refrigerate or freeze until firm, about 2 hours or overnight.

Position a rack in the center of the oven and preheat it to 375 degrees.

Once the dough is firm, using a sharp knife to cut the logs into scant ¼-inch thin slices and place about 1 inch apart on an ungreased cooking sheet (using parchment or Silpat). Sprinkle a pinch of granulated sugar on top of each cookie and bake for 8 to 10 minutes, or just until edges begin to look golden brown. Cool cookies on a wire rack. Store in airtight container.

To make peek-a-boo walnut sandwich slices: spread your favorite jam between two baked and cooled walnut slices. Or, before baking, cut a hole in each of the top cookies; when they are sandwiched you can peek at the jam in the middle.

There are
2 BISCOTTI
RECIPES
→
by Lee White

Here is a new one that might become my favorite. Susan Purdy, who lives in Connecticut, wrote this cookbook in 1999. They are simple, require no unusual ingredients, and are sliced cookies, so you can refrigerate the logs two hours or overnight, or freeze them until you are ready to slice and bake them. I have adapted the recipe just a little. And if you want a few more cookie recipes, email

me at leeawhite@aol.com and I will send them to you.

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restaurant reviewer for more than 25 years. You can email her at leeawhite@aol.com.



Lovely Lamb - ROAST LEG W. ROAST POTATOES & SAUCE

I'm not sure what I will be doing for Easter, since my Newbury, Massachusetts, kids are going to Mexico instead. I could, I suppose, call my daughter-in-law's parents and try to cadge an Easter dinner with them, but I think I will do my own Easter dinner instead. I will miss the bashing-of-the-red-hard-boiled-egg tradition, but I will have to wait for next year, I guess.

I love roast leg of lamb. It's the easiest roast I know of and it always works perfectly. I also love the potatoes that have been roasted in the lamb jus. And, always at Easter, asparagus is new and fresh. Perhaps I will

À LA CARTE
with Lee White



make a hollandaise sauce, but maybe not. As long as the oven is on, I'll make roasted asparagus. Because this dinner is simple, I may make a ricotta pie.

The recipe below I adapted freely from Charles Viron's *French Country Cookbook*, published in 1972. I have seen this cookbook available at the Book Barn in Niantic, next to the Niantic Cinemas. It's a keeper.

I always make a big roast

because I love the leftovers, especially when they're used for a recipe given to me some years ago by Ellen Dexter; her lamb curry is the best. I usually freeze the leftover lamb and, when I'm in the mood, make her curry. If you'd like that recipe, email me and I'll send it to you.

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Need more Lee? Find other À la Carte columns and some delectable recipes online at www.zip06.com.

Roast Leg of Lamb

Serves 4 (or 2 or 3, with leftovers)
3-pound (or so) leg of lamb, bone-in
Garlic, peeled, sliced thin
Olive oil

Take roast out of the refrigerator for an hour or so. Place deep slits in the fat of the lamb and insert slices of garlic into the slits. Place roast in an oven-proof, cooktop-proof pan, pour olive oil on the roast and, with your hands, rub all over. Allow to rest for half an hour or so. In the meantime, heat oven to 450 degrees. When oven is hot, place pan with roast in oven and roast for

about 45 minutes, turning roast over every 8 to 10 minutes. After that, remove from the oven, place roast in another pan on the counter, and tent with foil. Reduce oven to 350 degrees and make the potatoes, if desired.

If the leg of lamb is around 3 pounds, place in oven about half an hour before you're ready to eat. Let roast rest around 10 minutes before slicing.

Roasted Potatoes

3 to 4 russet potatoes, peeled and cut into 2-inch chunks
2 tablespoons olive oil
2 tablespoons butter, melted
Salt and pepper to taste

If you're interested in making a sauce to go with the lamb, place potatoes in a baking dish and top with olive oil, melted butter, and salt and pepper. Place potatoes in oven and bake, 45 minutes or so, tossing every 15 minutes or so.

If you don't care about making a sauce, forget the olive oil, butter, and salt and pepper. Instead, place potatoes in pan you roasted the lamb in, place in oven, and roast for about 45 minutes, tossing every 15 minutes or so.

To Make a Sauce:

Remove most of the fat from the pan you roasted the lamb in, leaving the brown bits and about 1 tablespoon of the fat. Place on cooktop, turn to high, and add ¼ cup or so of cognac, sweet

Marsala, or other fortified wine. Cook down for about 4 minutes; add some cornstarch or potato starch or flour with about ¼ cup or so of water. Whisk until somewhat thicker. Add more liquid if necessary.

The secret to these precious gems lies in the perfect combination of rich, smooth Baker's® Chocolate and Karo, America's favorite corn syrup.

Brownie Oatmeal Gems

PREP. TIME: 15 MIN. BAKE TIME: 15 MIN.

1 pkg. (8 oz.) BAKER'S® Semi-Sweet Chocolate or
2 pkgs. (4 oz. ea.) BAKER'S® GERMAN'S® Sweet Chocolate
¼ cup butter or margarine
½ cup KARO® Light or Dark Corn Syrup
2 eggs, lightly beaten

¼ teaspoon salt
4 cups quick oats
⅓ cup firmly packed brown sugar
1 cup coarsely chopped walnuts
*Melted Chocolate for dipping (optional)

* In 2-quart saucepan, stir chocolate and butter over low heat just until chocolate melts. Remove from heat. Stir in corn syrup, eggs and salt.

* In large bowl, combine remaining ingredients. Pour chocolate mixture over dry ingredients and mix well.

* Drop by tablespoonfuls on greased cookie sheet. Bake in 350°F oven 15 min. (Cookies will not change much during baking.) Cool 5 min. on cookie sheet. Remove; cool completely. Makes 36.

*Chocolate Dipped Gems: Dip half of each cookie in 4 oz. melted BAKER'S® Semi-Sweet or BAKER'S® GERMAN'S® Sweet Chocolate. Dips 18.

Baker's® and Karo. Simple Indulgence.



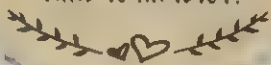
Chocolate
IN THE ROUGH

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My mind still thinks I'm 25.
My body thinks my mind is an idiot.
My mind still thinks I'm 25.
My body thinks my mind is an idiot.
My mind still thinks I'm 25.
My body thinks my mind is an idiot.

MY MIND STILL
THINKS I'M 25.
MY BODY THINKS MY
MIND IS AN IDIOT.



Celebrate Halloween with something cold and slimy.



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Order your Jell-O mold set complete with molds (2 trays of 5 shapes each) and recipe card BY MIDNIGHT C.T., FRIDAY, 10/11/96 TO GUARANTEE HALLOWEEN DELIVERY.

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ILLUSTRATION BY TRISHA KRAUSS

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HOW DO YOU MAKE A BROWNIE SO MOIST AND SO FUDGY SO LOW IN FAT?



EASY!



THE DUNCAN HINES ULTIMATE LOW-FAT BROWNIE RECIPE:

- 1 package Duncan Hines Chewy Fudge Brownie Mix
- 2 egg whites
- 1/3 cup Dannon® Nonfat Plain Yogurt
- 1 teaspoon vanilla extract

1. Preheat oven to 350°F. Grease bottom only of 13 x 9 x 2-inch pan.
2. Combine brownie mix, egg whites, yogurt and vanilla extract in large bowl. Stir with spoon until well blended. (Batter will be stiff.) Spread in pan. Bake at 350°F for 22 minutes or until set. Cool completely.
NOTE: The recipe does not use water or oil. **TIP:** For thicker brownies, bake in prepared 8- or 9-inch square pan for 32 to 34 minutes.



HOT STUFF!

HOW TO BAKE AN EXTRAORDINARY BROWNIE WITH A LOT LESS FAT.

Introducing new Sensibly Delicious™ recipes from Nestlé Toll House. Each recipe has at least 1/3 less fat than traditional recipes, so you'll feel good about serving them. And with all the rich and creamy goodness of Nestlé® Toll House®

Morsels, your family will love eating them. To receive a free brochure with additional Sensibly Delicious recipes, write to Sensibly Delicious Recipes, P.O. Box 1898, Young America, MN 55594-1898. Please allow 4-6 weeks for shipment.

SENSIBLY DELICIOUS™ DOUBLE CHOCOLATE CHIP BROWNIES



MAKE YOUR HOUSE
A TOLL HOUSE.

2 cups (12-ounce package)
NESTLÉ® TOLL HOUSE
Semi-Sweet Chocolate Morsels, divided
1 cup granulated sugar
1/2 cup unsweetened applesauce
2 tablespoons margarine

3 egg whites
1 1/4 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon vanilla extract
1/3 cup chopped nuts (optional)

1. PREHEAT oven to 350 F. 2. MELT 1 cup morsels, sugar, applesauce and margarine in large, heavy saucepan over low heat, stirring until smooth. 3. REMOVE from heat. 4. ADD egg whites, stir well. 5. STIR in flour, baking soda, salt and vanilla. Stir in remaining morsels and nuts. 6. SPREAD into greased 13 x 9-inch baking pan. 7. BAKE for 16 to 20 minutes or just until set. For fudgier brownies bake to minimum baking time. 8. COOL completely; cut into 2-inch squares.

Makes 24 brownies. Each brownie contains 7 grams of fat (6 grams without nuts) vs. 11 grams in traditional recipe.



Introducing the world's easiest homemade brownies.



Baker's® Chocolate One-Bowl Brownie Recipe

4 squares BAKER'S® Unsweetened Chocolate	3 eggs
3/4 cup (1 1/2 sticks) margarine	1 teaspoon vanilla
2 cups sugar	1 cup all-purpose flour
	1 cup chopped nuts (optional)

1. **MICROWAVE*** chocolate and margarine in large microwavable bowl at HIGH 2 min. or until margarine is melted. **STIR UNTIL CHOCOLATE IS MELTED.**
2. **STIR** in sugar. Mix in eggs and vanilla. Stir in flour and nuts. Spread in greased 13"x9" pan.
3. **BAKE AT 350°** for 30 to 35 min. (DO NOT OVERBAKE). Cool; makes 24.

*RANGE TOP: Stirring constantly, melt chocolate and margarine in 3-quart saucepan over very low heat. CAKELIKE BROWNIES: Stir in 1/2 cup milk with eggs and vanilla. Use 1 1/2 cups flour.

So easy, you'll never make a mix again.

Double Dark Decadent Brownie

1/2 cup KARO® Light
or Dark Corn Syrup
1/2 cup butter
or margarine

5 squares (5 oz.) BAKER'S®
Semi-Sweet Chocolate
1/4 cup sugar
3 eggs

1 teaspoon vanilla
1 cup unsifted flour
1 cup chopped walnuts
Chocolate Glaze (below)

Grease and flour 9-inch layer cake pan. In large saucepan bring corn syrup and butter to a boil, stirring occasionally; remove from heat. Add chocolate; stir until melted. Add sugar; stir in eggs, one at a time, then vanilla, flour and nuts. Pour into pan. Bake in 350°F oven 30 minutes or until cake tester inserted in center comes out clean. Cool in pan 10 minutes. Remove; cool completely on rack. Prepare glaze; pour on top and spread on sides. Let stand 1 hour. Serves 8.

Chocolate Glaze: In small saucepan melt 3 squares (3 oz.) BAKER'S® Semi-Sweet Chocolate with 1 tablespoon butter or margarine over low heat, stirring often. Remove from heat. Stir in 2 tablespoons KARO® Corn Syrup and 1 teaspoon milk.

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Divine Decadence



BAKER'S & KARO • SIMPLE INDULGENCE

Baker's® DECEMBER

Never send a cookie to do a brownie's job.



Baker's® One Bowl™ German Sweet Chocolate Brownies

Prep: 15 minutes Bake: 35 minutes

1 pkg. (4 oz.) BAKER'S GERMAN'S® Sweet Baking Chocolate
1/4 cup (1/2 stick) butter or margarine
3/4 cup firmly packed brown sugar, divided
2 eggs
1/2 cup flour
1 cup chopped pecans or walnuts, divided, optional*
1 1/3 cups (3 1/2 oz.) BAKER'S ANGEL FLAKE® Coconut
1/4 cup milk

• **HEAT** oven to 350° F (325° F for glass baking dish). Grease bottom and sides of 8-inch square pan.

• **MICROWAVE** chocolate and butter in large microwavable bowl on HIGH 1 1/2 minutes or until butter is melted. Stir until chocolate is completely melted. (Or melt chocolate and butter in small heavy saucepan over low heat, stirring constantly until chocolate is melted and smooth.)

• **STIR** 1/2 cup of the brown sugar into chocolate until well blended. Mix in eggs. Stir in flour and 1/2 cup of the pecans until well blended. Spread in prepared pan.

• **MIX** coconut, remaining brown sugar and pecans in same bowl. Stir in milk until well blended. Spoon evenly over brownie batter.

• **BAKE** 35 minutes or until toothpick inserted in center comes out with fudgy crumbs. **DO NOT OVERBAKE.** Cool in pan. Makes 16 fudgy brownies.

*If omitting nuts, increase coconut to 2 2/3 cups (one 7-oz. pkg.)



*Bakers
always choose
Baker's.™*



~~COOKIES~~

BROWNIES - BEST IN AMERICA



Delicious
(WRIGLEY'S)

1/2 c. butter or marg. (cream)

1 c. sugar

2 eggs, slightly beaten

1 tsp. vanilla

2/3 c. sifted flour

2/3 c. nuts

2 sq. bitter choc (melted)

Cream the butter. Add sugar. Mix in eggs. Add vanilla. Stir in flour. Add choc. & nuts. Use 8" pan lined with wax paper. Bake 25 min. in pre-heated oven 325°. don't overbake. These are new underdone brownies.

LEMON BARS DELUXE

2 c. a.p. flour, sifted

1/2 c. conf. sugar, "

1 c. butter or marg.

4 beaten eggs

2 c. gran. sugar

1/3 c. lemon juice

1/4 c. a.p. flour

1/2 ts. bak. pow.

Crust: Sift tog. the 2 c. flour & conf sugar. Cut in butter til mixture clings tog. Press in 13x9x2" bak. pan. Bake in 350°F oven 20-25 min or till lightly browned.

- Beat tog. eggs, sugar & lemon juice. Sift tog. the 1/4 c. flour & bak. pow.; stir into egg mixture. Pour over baked crust. Bake 350° - 25 min. longer, sprinkle with additional conf sugar. Cool. Cut in bars. Makes 30.

there is always always always
something to be thankful for

Spritz (about 6 doz.)

12-50 F.C. R. 52
400°F. 10-12 min

3 C. flour, sifted
1/2 ts. bak. p.
1/4 ts. salt
1 C. butter or marg.
1 C. sugar

1 egg
2 ts. lemon juice
1 ts. vanilla
* Red - Green Sugar for decorating

1. Sift flour, b. p., salt onto wax paper.
 2. Cream butter until soft in med. size bowl; gradually add sugar, creaming after each addition until mixture is light & fluffy.
 3. Add egg, lemon juice & vanilla; beat well.
 4. Blend in sifted dry ingred.
 5. Pack dough into metal cookie press fitted with bar - or ribbon forming plate. Press dough onto ungreased cookie sheets in long parallel strips about 1-inch apart; cut strips crosswise into 3-inch cookies with long thin bladed knife.
 6. Sprinkle cookies with colored sugar, making 1 batch all red, another all green, or decorate with packaged multi-colored sugar crystals.
 7. Bake 400°F 10-12 min, or until lightly browned.
 8. Loosen at once from cookie sheets; break apart at ^{cut} ~~cut~~ marks; cool on wire cake racks; store in airtight containers.
- * Buy colored sugar or sugar crystals in small pkg. or jars, or make your own by stirring red or green pure food coloring, 2 or 3 drops at a time, into desired amt. of gran. sugar.

Cookies

COOKIES

WD 8-52
Pg 102

Chocolate Cookies

(Wingley ad)

Beat 3 egg-whites stiff, not dry. Fold in 1 c. conf. sugar LITTLE AT A TIME. Fold in $\frac{1}{2}$ c. salted or graham crackers, crushed; $\frac{1}{2}$ c. pecans, cut up; 1 tsp. vanilla. Fold in 6 oz. melted semi-sweet choc. after slight cooling. Drop by tsp on buttered cookie sheet. Bake at 325° - 12 min. Cool & remove. (Makes 30)

Chocolate Brownies

(Rockwood Bits)

Melt over hot water $\frac{1}{3}$ c. short., 1 pkg Rockwood Choc. Bits (semi-sweet). Blend; cool. Beat tog. 2 eggs, $\frac{1}{3}$ c. sugar, & 1 tsp. vanilla. Stir in melted choc.. Sift tog. $\frac{1}{2}$ c. sifted flour, $\frac{1}{2}$ tsp. bak. pow, $\frac{1}{2}$ tsp. salt. Add to mixture. Fold in $\frac{1}{2}$ c. broken nut meats. Bake 350° in greased 8" sq. pan - 45-50 min. Cut while warm. (16 brownies)

WD 2-49
Pg 109

Praline Cookies

Brer Rabbit

$\frac{2}{3}$ cup. butter or marg.

1 c. sugar

$\frac{1}{2}$ c. molasses

2 eggs

$\frac{1}{2}$ tsp vanilla

$\left\{ \begin{array}{l} 1\frac{3}{4} \text{ c. sifted flour} \\ \frac{1}{2} \text{ ts bak. soda} \\ \frac{1}{4} \text{ ts. mace} \\ \frac{1}{4} \text{ ts. salt} \end{array} \right.$

$1\frac{1}{2}$ - 2 c. coarsely broken pecan (or other) nut meats

Slowly melt butter or marg; cool. Add sugar & molasses, mix well. Add eggs & vanilla; beat well. Sift tog. flour, soda, mace & salt; add to first mixture. Add nuts; mix well. Drop by scant teaspoonfuls on greased & floured baking sheet 2" apart. Bake in med. hot oven 375° , 8-10 min. Remove from pan immediately. Makes about 8 doz.

W.D. 2-53

Pg 150

Chocolate Bite Cookies (Original Recipe) (Rockwood Ad.)Sift tog. : 1 c. & 2 TBL. sifted flour; $\frac{1}{2}$ tsp. bak. soda; $\frac{1}{2}$ tsp. salt.Cream : $\frac{1}{2}$ c. short; $\frac{1}{4}$ c. gran. sugar; $\frac{1}{2}$ c. brown sugar, firmly packed; $\frac{1}{2}$ tsp. vanilla. Beat in 1 egg. Stir in dry ingred.Blend. Stir in $\frac{1}{2}$ c. chopped nuts; 1 pkg (1 cup) Choc. bits.

Drop from teaspoon on greased cookie sheet. Bake 12 min. 375°.

(makes 3 doz.)

W.D. 11-42

Pg 73

Surprise Filled Cookies

[400 - 12 min] 2 doz

Pillsbury ad

(2 $\frac{1}{2}$ c flour{ 2 ts. bak. p. ($\frac{1}{2}$ ts dol. act.){ $\frac{1}{2}$ ts. salt{ $\frac{1}{2}$ c. short.{ $\frac{1}{2}$ ts. grated lemon rind. $\frac{1}{2}$ c. sugar $\frac{1}{2}$ c. lt. corn syrup

1 egg, unbeaten

1 TBL. lemon juice

asst. fillings

1- Sift flour once, measure, add bak. p. & salt & sift again.

2- Cream short. & lemon rind tog., add sugar gradually, beating until light & fluffy; add corn syrup

3- Add egg, beat well. Add lemon juice.

4- Add dry ingred. - mixing well. Chill dough thoroly

5- Roll out small portions at a time on lightly floured board to about $\frac{1}{8}$ " thick.Cut with 2 $\frac{3}{4}$ " round cookie cutter. If dough becomes too soft to

handle, return to refug for chilling

6- Place about 1 tsp. filling (preserves, jam, jilly, stewed apricots, ^{$\frac{1}{2}$ of the} chopped nuts, crushed pineapple, cherries, dates, etc) on rounds. Cover each w. a second rd.; seal edges tog with fork. Prick tops w. fork. Decorate, if desired, with candied cherries, pineapple, orange, or lemon rind, citron, nut meats or maraschino cherries7- Place on UNGREASED baking sheet.8- Bake in hot oven 400° - about 12 min or until done. Do not stack or store until cold.

MONTH AT DESSERT!

MOLASSES OATMEAL COOKIES

2½ cups old-fashioned rolled oats
1 cup flour
½ cup brown or white sugar
2 teaspoons baking powder
¼ teaspoon soda
½ teaspoon salt
½ teaspoon nutmeg
1 teaspoon cinnamon
¼ teaspoon cloves
½ cup raisins
¾ cup melted margarine
¾ cup molasses
1 tablespoon milk
1 egg, beaten

Measure rolled oats into bowl and sift next eight ingredients over them. Add raisins and stir well. Melt margarine; remove from heat. Add molasses, milk and beaten egg to margarine and mix well. Add to dry ingredients. Blend and drop by teaspoonful onto greased cookie sheet. Bake 15 minutes in 350 degree oven.

JUMBO OAT COOKIES

¾ cup sugar
1/3 cup (5-1/3 tablespoons) margarine, softened
1/3 cup light corn syrup
2 egg whites, slightly beaten
1 teaspoon almond extract

2¼ cups Quaker Oats (Quick or Old Fashioned, uncooked)*
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt (optional)
3 tablespoons sliced almonds

Heat oven to 350°F. Beat sugar, margarine and corn syrup until fluffy. Add egg whites and extract; mix well. Gradually add combined remaining ingredients; mix well. Drop by 1/4 cup measure about 2-inches apart onto ungreased cookie sheet. Press into 3-inch circles. Bake 14 to 16 minutes or until light golden brown. Cool 1 minute; remove to aluminum foil. Store tightly covered. 1 DOZEN. *Or, substitute 1-1/4 cups Quaker Oat Bran hot cereal, uncooked, for 1-1/4 cups oats. **Nutrition Information:** Each serving (1 Cookie) Calories 230, Protein 4g, Carbohydrate 38g, Fat 7g, 27% Fat, Cholesterol 0mg, Sodium 110mg, Dietary Fiber 2g.



Toll House Cookies

to Keep Warm

By Ethan Hamm

We all have our nostalgic foods – the ones that evoke a sense of childhood; the treats made during the winter season thanks to the adults. For me, it was always these toll house chocolate chip pan cookies from Nestlé that my mom made. To this day, I still crave the recipe when the first dew of fall hits my lawn. They're a perfect complement to staying comfy inside with bites soft to the mouth, chocolate perfect for a sweet tooth, and a crumbly base. The recipe is easy to bake and makes a whopping 35 two-inch squares.

Nestlé Toll House Chocolate Chip Pan Cookie Bars

INGREDIENTS:

2½ cup flour
1 tsp baking soda
1 tsp salt
1 cup butter, softened (microwaved 40 sec)
¾ cup sugar
¾ cup brown sugar
1 tsp vanilla
2 eggs
12 oz chocolate chips
1 cup chopped nuts

DIRECTIONS:

Preheat oven to 375°F
Combine flour, baking soda and salt in a mixing bowl; set aside
Combine butter, sugar, and eggs
Add flour mixture and mix well
Stir in chocolate chips and nuts
Spread into a greased 15x10x1 pan
Bake for 20 min





McCormick

Live deliciously

NOT ALL VANILLA

IS CREATED
equal.



McCormick[®] Vanilla Rich Chocolate Chip Cookies

INGREDIENTS

3 $\frac{1}{4}$ cups flour
1 tsp. baking soda
 $\frac{1}{4}$ tsp. salt
1 $\frac{1}{2}$ cups butter, softened
1 $\frac{1}{4}$ cups granulated sugar
1 cup firmly packed light brown sugar
2 eggs
4 tsp. McCormick Pure Vanilla Extract
1 pkg. (12 oz.) semi-sweet chocolate chips
1 cup coarsely chopped walnuts

MIX flour, baking soda and salt in medium bowl. Beat butter and sugars in large bowl with electric mixer on medium speed until light and fluffy. Add eggs and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Stir in chocolate chips and walnuts.

DROP by rounded tablespoons about 2 inches apart onto ungreased baking sheets.

BAKE in preheated 375°F oven 8 to 10 minutes or until lightly browned. Cool on baking sheets 1 minute. Remove to wire racks; cool completely. Makes 5 dozen.

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**BE THE BEST
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OATMEAL COOKIES

- 1 1/4 cups unsifted all-purpose flour
- 1 teaspoon baking soda
- 1 cup butter or margarine, softened
- 1/4 cup granulated sugar
- 3/4 cup firmly packed light brown sugar

- 1 package (4-serving size) JELL-O® Brand Vanilla Flavor Instant Pudding and Pie Filling
- 2 eggs
- 3 1/2 cups quick-cooking rolled oats
- 1 cup raisins (optional)

Mix flour with baking soda. Combine butter, the sugars and pudding mix in large mixer bowl; beat until smooth and creamy. Beat in eggs. Gradually add flour mixture; then stir in oats and raisins. (Batter will be stiff.) Drop by rounded measuring teaspoonfuls onto ungreased baking sheets, about 2 inches apart. Bake at 375° for 10 to 12 minutes. Makes about 5 dozen.

CHOCOLATE CHIP COOKIES

- 2 1/4 cups unsifted all-purpose flour
- 1 teaspoon baking soda
- 1 cup butter or margarine, softened
- 1/4 cup granulated sugar
- 3/4 cup firmly packed light brown sugar
- 1 teaspoon vanilla

- 1 package (4-serving size) JELL-O® Brand Vanilla Flavor Instant Pudding and Pie Filling*
- 2 eggs
- 1 package (12 oz.) chocolate chips
- 1 cup chopped nuts (optional)

Mix flour with baking soda. Combine butter, the sugars, vanilla and pudding mix in large mixer bowl; beat until smooth and creamy. Beat in eggs. Gradually add flour mixture; then stir in chips and nuts. (Batter will be stiff.) Drop by rounded measuring teaspoonfuls, about 2 inches apart, onto ungreased baking sheets. Bake at 375° for 8 to 10 minutes. Makes about 7 dozen. *For Chocolate Chocolate Chip Cookies, substitute Chocolate Flavor Instant Pudding.





Grandma Mollie's Oatmeal Raisin- Chocolate Chip Cookies

Makes 4 dozen cookies. Working time 30 min. Total time 45 min.

- 2 sticks unsalted butter, softened
- 1 cup sugar
- 2 eggs, lightly beaten
- 2 cups all-purpose flour
- 2 cups old-fashioned oats
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- 1 cup raisins
- ½ cup coarsely chopped walnuts
- 1¼ cups chocolate chips
- ¼ cup milk

Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside. In a medium bowl, cream butter and sugar together until light and fluffy. Stir in eggs until well combined. In a separate bowl, combine all dry ingredients, plus raisins, walnuts, and chocolate chips. Add dry mixture to wet mixture and stir to combine. Stir in milk. Drop dough in heaping tablespoonfuls, about 1 inch apart, on the baking sheet. Bake until golden brown and slightly crunchy, about 15 minutes.

NUTRITION PER COOKIE protein: 2.6 g; fat: 6.6 g; carbohydrate: 14 g; fiber: 1.3 g; sodium: 51 mg; cholesterol: 19 mg; calories: 121.

“My grandma Mollie has been gone a long time, but I’m proud to say she lives on in my kitchen.”

—Karen Leibowitz
Stony Brook, New York



Three Hearty Ideas for Canned Pinto Beans

CL
SHORTCUT

Overnight soaking? Hours of simmering? Forget it. Let these ready-to-eat wonders trim time off your meal prep.

Veggie Burgers

Makes 10 burgers. Working time 40 min. Total time 40 min.

Drain and rinse two 15-ounce cans **pinto beans**. In a medium bowl, lightly mash beans. Toss with 8 ounces finely chopped fresh **white mushrooms**, $\frac{1}{2}$ cup shelled **edamame**, 2 finely grated small **carrots**, 1 finely chopped small **onion**, $1\frac{1}{2}$ cups **panko bread crumbs**, and 2 tablespoons chopped fresh **cilantro**. Mix in 1 large **egg white**, $\frac{3}{4}$ teaspoon **salt**, $\frac{1}{2}$ teaspoon freshly ground **pepper**, and $\frac{1}{2}$ teaspoon ground **cumin**. Form into 10 patties. Heat 4 teaspoons **vegetable oil** in a large nonstick skillet over medium heat. Fry patties in 2 batches until golden, about 8 minutes per side. Serve on an English muffin and garnish as desired.

NUTRITION PER BURGER PATTY protein: 7.1 g; fat: 6.9 g; carbohydrate: 22.9 g; fiber: 5.2 g; sodium: 476 mg; cholesterol: 0 mg; calories: 180.

Honey-Baked Beans

Makes 16 servings. Working time 20 min. Total time 1 hr. 5 min.

Preheat oven to 350°F. Heat a large Dutch oven over medium heat. Add 6 slices chopped, thickly cut **bacon** and cook until crisp, about 5 minutes. Add 1 chopped large **onion** and 2 chopped large **garlic cloves** and cook until soft, about 6 minutes. Add $\frac{1}{4}$ cup **tomato paste**, 2 cups **chicken broth**, $\frac{2}{3}$ cup **brown sugar**, $\frac{1}{3}$ cup **honey**, $\frac{1}{4}$ cup **sherry vinegar**, 3 tablespoons **Dijon mustard**, 1 teaspoon **paprika**, 1 teaspoon **salt**, and $\frac{1}{2}$ teaspoon freshly ground **pepper** and stir to mix. Stir in four 15-ounce cans drained and rinsed **pinto beans**, increase heat to high, and bring mixture to a boil. Transfer to oven and bake, uncovered, until beans are tender and mixture is thickened, 40 to 45 minutes.

NUTRITION PER $\frac{1}{2}$ CUP SERVING protein: 8.1 g; fat: 7.6 g; carbohydrate: 34.5 g; fiber: 5.6 g; sodium: 577 mg; cholesterol: 9.7 mg; calories: 232.

Pinto-Bean Dip

Makes $1\frac{1}{2}$ cups. Working time 20 min. Total time 50 min.

Bring $\frac{1}{2}$ cup extra-virgin **olive oil** and 6 sprigs fresh **rosemary** to a simmer in a small pot over low heat for 10 minutes. Discard herb and set rosemary-flavored oil aside. Puree one 15-ounce can drained and rinsed **pinto beans**, 1 chopped medium **garlic clove**, $1\frac{1}{4}$ cups packed fresh **parsley leaves**, 3 tablespoons **lemon juice**, $\frac{1}{2}$ teaspoon **salt**, and $\frac{1}{4}$ teaspoon freshly ground **pepper** in a food processor while slowly adding rosemary-flavored oil in a steady stream. Transfer dip to a bowl and chill. Serve with assorted vegetables.

NUTRITION PER TABLESPOON protein: 1 g; fat: 4.8 g; carbohydrate: 2.7 g; fiber: 0.8 g; sodium: 95 mg; cholesterol: 0 mg; calories: 55.



Hazel's Cookies

- 1 cup butter
- 2 eggs, medium to large
- 1 lb. light brown sugar
- $\frac{1}{2}$ tsp. soda
- $\frac{1}{2}$ tsp. salt
- 3- $\frac{1}{2}$ cups flour
- 1 cup candied cherries, chopped
- $\frac{1}{4}$ cup nuts, chopped

Cream the butter and sugar. Add the eggs and then the dry ingredients. Fold in the cherries and nuts.

Form into rolls about two to three inches in diameter. Refrigerate at least 12 hours. Slice the cookies very thin and bake on waxed paper covered cookie sheets in a 350 oven for about 10 minutes, or until lightly browned.

You must use butter says Gretchen; no substitutes. These cookies are a delicate thin butter cookie. The addition of the candied fruit and nuts transforms them into a peppy confection.

Hazel's cookies come by way of Gretchen's aunt and Gretchen always keeps a plentiful supply on hand around the holidays. They also freeze well and extra batter may be kept in the refrigerator.

Special Coconut Cookies

- $\frac{1}{4}$ cup butter or margarine, softened
- 2-3 cup brown sugar, packed
- 1 egg
- 1-1-3 cups biscuit baking mix
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup coconut

6 maraschino cherries, quartered

Mix together the butter, brown sugar and egg in a bowl. Stir in the biscuit mix and the flour. Mix until smooth. Stir in the coconut.

Drop the dough by rounded teaspoonfuls, about two inches apart onto a greased cookie sheet.

Place a quartered cherry in the middle of each cookie. Bake in a 375 oven for 8-10 minutes. Cool on a wire rack. Makes about 24 cookies.

If the dough for these special coconut cookies sounds similar to the base for chocolate chip cookies, that's where Charlie found the original idea. It all happened one evening when Charlie decided to make some cookies, and said, "what can I make that would be different?" He improvised and added the coconut and cherries and subtracted the chocolate chips.

- 2 $\frac{3}{4}$ cups flour, sifted
- 2 $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- two-thirds cup shortening
- 3 eggs
- 1 lb. brown sugar
- 1 cup nutmeats, broken
- 1-6 oz. package chocolate bits

Sift the flour, baking powder and salt

Melt the shortening and add the brown sugar, which Jill said may be either dark or light depending on how light or dark a color square is desired. Stir until the mixture is well blended. Allow it to cool slightly and add the eggs, one at a time, beating well after each addition.

Add the dry ingredients, then the nuts and chocolate bits. Pour the batter into a greased 10 $\frac{1}{2}$ x 15 $\frac{1}{2}$ -inch jelly roll pan.

Bake in a 350-degree oven for 25-30 minutes. "Watch the squares though," said Jill, "just like you would brownies, because they will darken around the edges, and that's where trouble begins." Also, Jill finds that margarine works quite well in this tasty bar cookie recipe.

When the pan is almost cool cut the contents into two-inch squares.

Marbletop Brownies

Cream-cheese Mixture, recipe follows

- 4 oz. semisweet chocolate, from an 8-oz. package
- 3 tbsps. butter
- 2 large eggs
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. vanilla
- $\frac{1}{2}$ cup coarsely chopped walnuts

Prepare Cream-cheese Mixture; reserve. In a small heavy saucepan over very low heat, stir together chocolate and butter until melted; cool and reserve. In a large bowl beat eggs until thickened and lemon color; gradually beat in sugar until thick and ivory color; beat in until blended the reserved chocolate mixture, flour, baking powder, salt and vanilla; remove $\frac{1}{3}$ cup of this chocolate batter and reserve; into remaining batter fold walnuts. Spread chocolate walnut batter over bottom of a greased 9-inch square cake pan; evenly spread reserved Cream-cheese Mixture over it. Drop spoonfuls of the reserved chocolate batter at 9 equidistant intervals over Cream-cheese Mixture. Run the tip of a small spatula as many times as necessary over the top to spatter the spoonfuls of the chocolate batter over Cream-cheese Mixture in a marblelike pattern. Bake in a preheated 350 F oven until a cake tester inserted in center comes out clean, about 25 minutes. Cool on a wire rack. Cut in squares. Store in refrigerator.

Cream-cheese Mixture: In a small bowl beat together until blended 2 tablespoons butter and a 3-ounce package of cream cheese (both at room temperature), $\frac{1}{4}$ cup sugar, 1 large egg, 1 tablespoon all-purpose flour and $\frac{1}{2}$ teaspoon vanilla.

CONCO SQUARES
-JILL YUTZLER
of West Cornwall

recipes for Cashew Nut Drops, a cake-like cookie made with sour cream and topped with an almond icing. Sharon L. Klipp of North Canton, who contributed the following recipe, writes, "Almond extract may be substituted for the vanilla extract in the icing."

Cashew Nut Drops

- | | |
|------------------------------------|-----------------------------------------|
| $\frac{1}{2}$ cup butter (1 stick) | $\frac{3}{4}$ tsp. baking soda |
| 1 cup brown sugar, firmly packed | $\frac{3}{4}$ tsp. baking powder |
| 1 egg | $\frac{1}{3}$ cup dairy sour cream |
| $\frac{1}{2}$ tsp. vanilla | $1\frac{3}{4}$ cup salted whole cashews |
| 2 cups sifted flour | |

Cream butter and sugar until light and fluffy. Beat in egg and vanilla. Sift together baking soda, baking powder and flour and add, alternating with sour cream, to butter-sugar mixture, mixing well after each addition. Carefully fold in cashews and drop by teaspoonfuls onto greased cookie sheets. Bake at 400 F for about 10 minutes. Cool and frost with Golden Butter Icing (recipe follows). Garnish with cashews, if desired.

Golden Butter Icing

- | | |
|---------------------------------------|-------------------------------|
| $\frac{1}{2}$ cup butter (1 stick) | extract |
| 3 tbsps. light cream or half and half | 2 cups powdered sugar, sifted |
| $\frac{1}{4}$ tsp. vanilla or almond | |

In a medium saucepan over medium heat, lightly brown butter, remove from heat. Add cream and vanilla (this will bubble up) and stir into powdered sugar. Beat until smooth and thick enough to spread.

Carrot Cookies

- $\frac{1}{2}$ cup oil
- $\frac{1}{2}$ cup honey
- 1 egg
- 1 cup whole wheat flour
- $\frac{1}{2}$ cup wheat germ
- $\frac{1}{2}$ cup dry milk
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{2}$ cup grated carrots
- $\frac{1}{2}$ cup raisins
- $\frac{1}{4}$ cup chopped nuts
- 1 tsp. vanilla

Beat oil, honey, and egg together. Combine flour, wheat germ, dry milk, baking powder and cinnamon; add to batter. Add carrots, raisins, nuts and vanilla; mix well. Drop by teaspoonfuls on a lightly greased cookie sheet. Bake at 350 F for 12 to 15 minutes. Makes about three dozen cookies.

Apple Carob Brownies

- $\frac{1}{2}$ cup oil
- $\frac{1}{2}$ cup honey
- 2 eggs
- 1 tsp. vanilla
- 1 cup unbleached flour
- 1 cup whole wheat flour
- 2 tps. baking powder
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ cup carob powder
- $\frac{1}{2}$ cup chopped nuts
- $\frac{1}{2}$ cup seedless raisins
- 1 cup grated fresh peeled apple

Beat oil, honey and eggs together; add vanilla and beat until smooth. Sift both types of flour, baking powder and salt into a bowl; gradually stir into batter. Add carob powder, nuts, raisins and grated apple; mix well. Pour into a greased 9 by 13-inch pan. Bake in a 350 F oven for 30 minutes, or until lightly browned. Cool in the pan and then cut into squares. Makes about two dozen.

For 10 years, until 1979, Manuel spent 12 to 15 hours a day running a bakery that supplied these and other delicacies for the San Francisco Bay Area. One of the simplest and most popular was a sugarless oatmeal cookie. They're made without butter, too, which makes them virtuous beyond belief — especially considering that they taste good too!

What follows is a household adaptation of the original, which calls for three pounds of rolled oats, three quarts of water, etc.

Manuel Freedman's Oatmeal Cookies

- 1 cup whole wheat pastry flour
- 1 cup rolled oats
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ cup oil
- $1\frac{1}{4}$ cup finely chopped or ground raisins
- 1 cup chopped walnuts
- $\frac{1}{3}$ to $\frac{1}{2}$ cup water

Preheat oven to 325 F. Blend the flour, oats, salt and oil with fingers until evenly mixed. Add nuts, raisins and water, and mix them in, pressing together with the fingers. (Use larger amount of water only if absolutely necessary to make it all hold together). Press down very well into a greased 8"x8" pan, and cut into squares with a spatula before baking. Bake at 325 F for 30 minutes. Makes 16 2-inch bars.

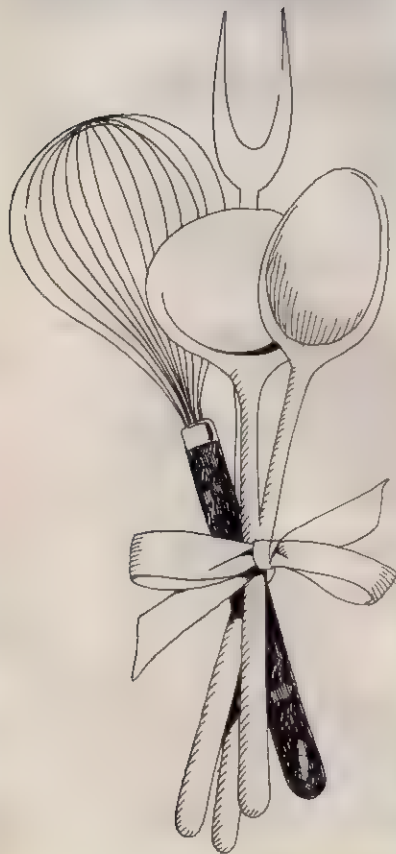
PIGNOLI NUT COOKIES

- 1 pound almond paste
- 2 cups granulated sugar
- 3 egg whites
- 1 pound pignoli nuts (or chopped walnuts)

Mix almond paste and sugar until smooth. Beat egg whites until stiff peaks form, then blend into almond paste mixture. Shape batter into small balls, and roll in chopped nuts. Place cookies on a greased cookie sheet, and bake at 275 degrees F 20 to 25 minutes. The centers of the cookies will be soft. Cool on wire rack. Makes about 60 cookies; they can be frozen up to one month.



LEARNING TO COOK



My friend, Johnny, often had thumb-print cookies in his lunch.

BEST COOKIES EVER

Cinnamon candy canes

- 1/2 cup (1 stick) unsalted butter, softened
- 2/3 cup confectioners' sugar
- 1 large egg
- 1 tsp ground cinnamon
- 1 tsp cinnamon extract
- 1/4 tsp kosher salt
- 1 1/2 cups all-purpose flour
- Red paste or gel food color
- Coarse white decorating sugar (optional)

1. In a bowl, with a mixer on medium speed, beat butter, sugar, egg, cinnamon, cinnamon extract, and salt until creamy and smooth. On low speed, beat in flour until blended.
2. Divide dough in half and put in 2 bowls. Stir red food coloring into one portion of dough until it's tinted bright red. Refrigerate bowls of dough 30 minutes to firm up.
3. Heat oven to 350°F. Line cookie sheets with parchment or nonstick liners. Roll rounded

teaspoons of red and white dough into balls. For each cane, roll a red ball and a white ball on a floured surface to make two 6-inch ropes. Lay ropes side by side, overlap end of 1 rope on the other, and gently roll both ropes away from you, letting them twist together. Lift to baking sheet; curve one end to make cane

shape. Make 7 more canes, spacing them 2 inches apart on baking sheet. Sprinkle with decorating sugar, if desired.

4. Bake 12 to 14 minutes, until firm to the touch and bottom edges are beginning to lightly color. Repeat with remaining dough.

Makes 24 cookies.



Lemon thumbprint cookies

- 1 cup (2 sticks) unsalted butter, softened
- 1/2 cup granulated sugar
- 2 large egg yolks
- 1 Tbsp grated lemon zest
- 1 Tbsp fresh lemon juice
- 1/2 tsp kosher salt
- 2 1/2 cups all-purpose flour
- 1 cup lemon curd (home-made* or store-bought)

Confectioners' sugar, for dusting

1. Heat oven to 350°F. Line 2 baking sheets with parchment or nonstick liners. Beat butter and sugar in a large bowl with mixer until well blended. Beat in yolks, lemon zest, lemon juice, and salt. With mixer on low, beat in flour just until moist clumps

- form. Gather dough together in bowl to bind.
2. Shape scant tablespoons of dough into 1-inch balls. Place balls on prepared sheets, spacing them 1 inch apart. Using a floured finger, make a deep indentation in center of each ball. Bake cookies until firm and lightly golden on bottom, about 18 to 20 minutes.
 3. Remove cookies from oven and immediately fill indentations with curd. Return to oven and bake 2 minutes longer to set curd.
 4. Bake remaining cookies. Lightly dust edges with confectioners' sugar before serving.

**For REDBOOK's lemon curd recipe, go to redbookmag.com/lemoncurd.*

Makes about 45 cookies.

1 hazelnut crescents

MAKES: 4 dozen cookies.

PREP: 20 minutes. **REFRIGERATE:** 1 hour.

BAKE: at 350° for 13 to 15 minutes.

- 1 cup (2 sticks) unsalted butter, at room temperature
- $\frac{3}{4}$ cup sifted confectioners' sugar
- $\frac{1}{4}$ cup granulated sugar
- 1 tablespoon vanilla extract
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon salt
- 1 egg yolk
- 1 cup finely ground, toasted hazelnuts (see Note)
- $2\frac{3}{4}$ cups sifted all-purpose flour
- Drizzle:**
 - 3 ounces semisweet chocolate, melted with 1 teaspoon shortening
 - 3 ounces white chocolate, melted with 1 teaspoon shortening

1. In large bowl, beat butter, both sugars, 1 tablespoon water, vanilla, nutmeg and salt at low speed for 2 minutes. Scrape down bowl. Beat at medium-low until fluffy, 2 minutes. Beat in yolk, then

ground hazelnuts. At lowest speed, beat in flour, just until blended. Dough should be stiff, but still soft; add a little more flour if needed.

2. Turn out onto floured surface. Divide in half. Shape each into a block, 1-inch thick. Wrap in plastic. Refrigerate 1 hour.

3. Heat oven to 350°. Break off 2 tablespoons of dough. Warm slightly with hands and roll to a 3-inch log. Curve ends to form a crescent. Space 1 inch apart on ungreased baking sheets. Repeat for a total of 48.

4. Bake at 350° for 13 to 15 minutes, until uniformly tan. Cool on wire racks.

5. **Drizzle:** Set racks over sheets of waxed paper. Place melted semisweet and white chocolates in two resealable plastic bags. Snip off a small corner of each. Drizzle over cookies; let harden.

Note: To toast hazelnuts, spread evenly onto a baking sheet. Bake at 350° until golden, about 8 minutes.

PER COOKIE: 101 calories; 6 g fat (3 g sat.), 1 g protein; 10 g carbohydrate; 0 g fiber; 27 mg sodium; 15 mg cholesterol.

2 mocha meringues

MAKES: 3 dozen cookies.

PREP: 10 minutes.

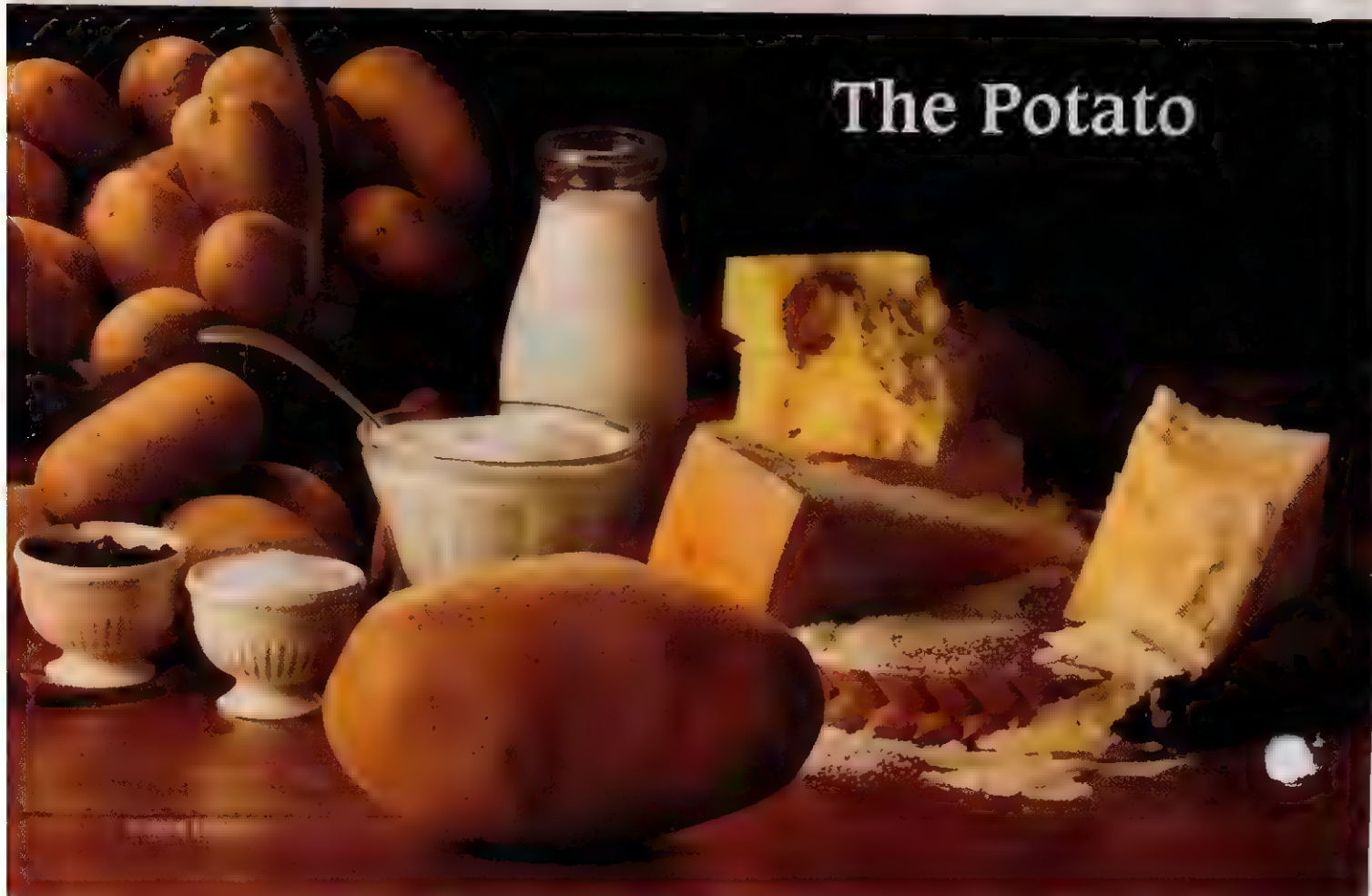
BAKE: at 250° for 1 hour.

- 1 teaspoon vanilla extract
- 1 teaspoon instant coffee granules
- 3 egg whites, at room temperature
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{3}{4}$ cup sugar
- 3 tablespoons unsweetened cocoa powder
- $\frac{1}{2}$ cup mini chocolate chips

1. Heat oven to 250°. Line 2 large baking sheets with nonstick foil. Stir together vanilla and instant coffee in a small bowl. Set aside.

2. Beat egg whites and cream of tartar in large bowl on medium speed until frothy. Increase speed to medium-high; add sugar, 1 tablespoon at a time, and beat until stiff, glossy peaks form and whites have tripled in volume, about 5 minutes.

3. Sift cocoa powder over beaten egg white mixture. Carefully fold in cocoa powder until evenly distributed. Fold in





Sweet Impressions

Antique molds that once shaped decorative delectables for the holidays still enrich the flavor of the season.

Without a lick of chocolate, with nary a crumb of cake, antique culinary molds still hold an irresistible sweetness. Collectors snatch them up like bonbons, always finding room for one more, and rarely feeling their appetite satisfied for long.

In Portland, Oregon, for example, Diane Cazalet has surrounded herself with some 2,000 molds (including many of those pictured here), and a few of her ice-cream molds still get pressed into service for rare occasions.

"I made 185 flowers and other shapes for my daughter's

wedding," she says, "and it was a big success."

Molds have long been associated with special events. In the 18th and 19th centuries, a formal meal's dessert course was served as a banquet. "This is where you let loose and had fun, and showed status with sugar," says food historian William Woys Weaver of Devon, Pennsylvania. In those

From a jolly old elf to a merry old road warrior, **ABOVE**, Saint Nicholas has been a favorite subject for holiday chocolate molds. Condition and rarity dictate values today, generally \$50 to \$300.

By KARLA KLEIN ALBERTSON





Mold makers of centuries past continue to leave their mark on the world today.



days, sugar was expensive and used sparingly, particularly the white sugar needed for fancy work.

Victorian culture raised this custom to a level of fine craft, molding desserts that tantalized the eye as well as the palate. Detailed images, precisely formed and intricately colored, could turn a simple Christmas cookie into a work of holiday art. It was a gift of the Industrial Revolution that brought such delights to the masses: Advances in sugar processing made white sugar more affordable.

Today's collectors pay tribute to two traditional crafts—baking and mold-making. In addition to the satisfaction of gathering and displaying antique molds, some enjoy the challenge of cooking with them.

"It works just fine," says Lisa McAllister, who bakes in vintage ceramic molds at her home in Clear Spring, Maryland. "I have a famous rum cake I mail out coast to coast." Low baking temperatures do not damage her old molds,

Chocolate molds, LEFT, were made primarily for commercial use. The tree and ornament are worth about \$75. The 3-inch Santa, circa 1930s, packs a value of \$125, half that of the 8-inch figure. An 18th-century cookie press with metal rim, ABOVE, costs \$800.



and wooden prints still can be used to decorate cookie and pastry tops (although a proper scrubbing at clean-up time may imperil the aged patina).

Cooks should beware, however, of molds made with copper and lead, toxic metals that were used more freely in 19th-century manufacturing. If the protective tinning has been stripped away, the molds are suitable for display only. Similar problems can arise from some solders, pewter alloys with a high lead content, and certain lead glazes used on ceramics. If you have any doubts about safety, try preparing an old recipe with one of the excellent reproduction molds now on the market. Metal, wood, and ceramic, these new versions are available in a variety of patterns, including Christmas motifs.

Santa's fortunes varied in the eyes of mold makers, from the pedestrian to a regal 1880s saint on horseback, which now carries a \$600 value.

The antique molds, however, have a sweetness apart from any confection. Many early American examples were exquisitely formed by skilled artisans working in wood and metals. Others ranged from crude wooden whittlings to tin cookie cutters stamped out in untold numbers. Tin two-part chocolate molds have long been popular among collectors, largely because they make such attractive group displays. And holiday themes are particular favorites. Their scale ranges from bite-size bits to a

chocolate colossus as big as a scout troop's appetite—a 10×18-inch form of a Santa and sleigh that would swallow several pounds of chocolate.

Regardless of the material, one effect is the same: The seasonal appearance of holiday cooking molds rekindles a

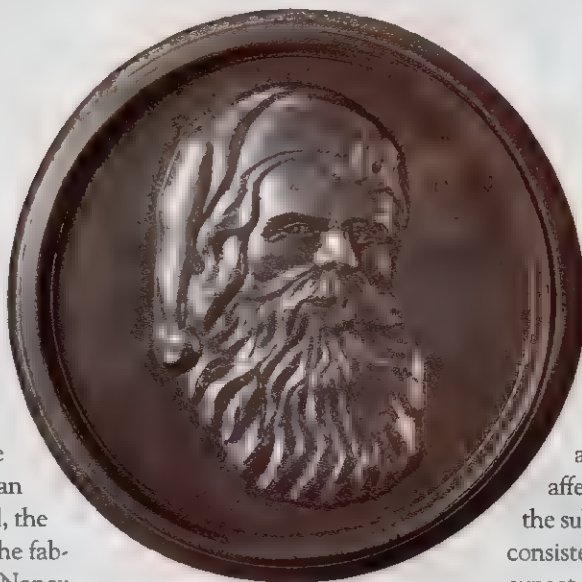
Holiday molds rekindle a childlike sense of expectancy.

Signed wooden cake prints are the most expensive antique molds, with choice examples bringing more than \$1,000.

childlike sense of expectancy—waiting for the chocolate to cool or the ice cream to set, waiting for the magic of transformation promised by molds.

When buying molds, look for intricacy of detail. It's apparent even on the outside of thin-skinned tin molds. "On the older molds, for example, you can see all the waves of Santa's beard, the fur on the cuff, and crinkles in the fabric," says San Francisco dealer Nancy B. Cooper.

And check for authenticity. Because chocolate molds were created in halves, make sure the front and back match and align; Santa should not have two faces. Chocolate molds were often numbered, so see if the numbers match. "If there is a 34 on the front, there should be a 34 on the back," says



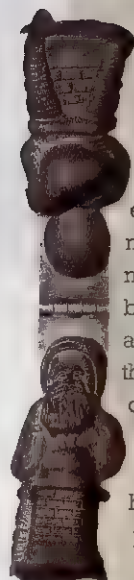
Sizes range from the scale of a cake, ABOVE, to tiny hinged pewter molds used to form ice-cream treats, BELOW.

Oregon collector Cazalet. Mismatched halves generally diminish a mold's value. Nevertheless, a really rare piece with only small differences between front and back could still be worth buying.

In addition to craftsmanship and authenticity, values are affected by the rarity and appeal of the subject. Holiday themes command consistently higher prices. And you can expect to pay more for a novelty mold depicting Santa riding a motorcycle than for a conventional Claus

Between 1870 and World War I, American factories turned out thousands of designs, including teddy bears, fruit, sports motifs, and wedding themes. For Christmas desserts, there are Santas and Father Christmas figures (*continued on page 88*)

Specialized Materials for Individual Tastes



Mold materials vary with each one's purpose and its age:

- The original, fabled gingerbread man probably sprang from a wooden mold centuries ago. Inexpensive and easily carved, wood was a natural material for homemade molds. Tight-grain woods such as birch, cherry, maple, and walnut all found service as molds through the 19th century. The carefully etched surface of an antique wooden mold can reveal the skills of a sculptor. Others have a folk art spontaneity, perhaps whittled by someone thinking more about cookies than about craft. Multiple and complex shapes carved into each

side of a single board popped out popular springerle cookies.

- Tin, history's favored form for chocolate and candy molds, replaced carved wood as the dominant material for molds late in the 19th century. Tin molds reign as the most prevalent pieces among holiday mold collections for several reasons: So many were made and they were more durable than wooden molds. They also benefited from extra care, stored away most of the year with other holiday treasures rather than crammed into cupboards with common housewares. Finally, they're particularly appealing to collectors because their thin walls make tin molds virtual metallic copies of the treats they produce.

- Ice-cream desserts are the specialty of heavy pewter molds. Unlike tin molds, their thick walls disguise the detail inside, so their frozen progeny emerge far more refined than one would expect from their lumpy snowman-looking shells

- Cast iron and aluminum have churned out centuries of cakes and muffins. Heavy iron molds, ironically, produced some of the most delicate treats. Batter poured into or over these molds forms goodies in a way much like modern-day waffle making.

- Traditional candies owe their sweet shapes to molds of glass and a mass of metals. Sugar bakers, as candymakers once were known, formed simple taffy treats in small molds they called pattypans.

in various poses, trees, ornaments, sleighs, and wreaths.

Hardwoods were carved into intricate flat molds or prints. Smaller rollers or stamps decorated German springerle cookies baked at Christmas, and large boards—sometimes a foot square—were used to print showpiece New Year's cakes to touch up with gilding and colored icing.

Historical themes precisely date some of these elaborate carvings. A good example is an 1820s cake board with John Quincy Adams in profile, in the collection at Historical Williamsburg. Signed cake



This late-1800s mold, carved on both sides, is worth \$200.

More humble than the wooden prints are ceramic white- and yellow-ware molds used in the oven to form cakes and puddings.

White-bodied pieces—creamware, pearlware, and ironstone—offer the greatest variety of forms. "The rabbit is the most common, but I've seen a turtle, a dog, even a mastodon," says McAllister, who wrote a book on pottery molds.

Ceramic molds, made in America, in England, and in Europe, are difficult to attribute unless marked. Many can be purchased in the \$50 to \$200 range.

Just as Christmas trees do now, holiday molds once heralded the arrival of a cherished time of year. They signaled a season of treats, as sweet as barley sugar. For collectors, these same molds now carry the sweetness of nostalgia, a flavor of the past, and a promise to remember holidays molded just as they used to be. □

For information about contacting dealers and collectors, turn to Sources on page 202.

Getting the Goodies Out of the Molds

The challenge of making foods with molds is removing the finished treats. William Woys Weaver advises patience and practice. "It's not difficult to unmold chocolate, but you won't get it right the first try." For ice-cream molds, he suggests. "The trick is to make a temperature differential between the mold and the contents. Dip a Turkish towel in cold water, wring it out, and wrap it around the mold. Count to three and usually the food just drops right out."



Cookie Tip
Check expiration dates on baking soda and powder to insure they're still effective.

spice crackles

MAKES 24 cookies **PREP** 15 minutes **REFRIGERATE** 1 hour **BAKE** at 350° for 14 minutes

To **basic sugar cookie dough** (page 196), add **2 teaspoons pumpkin pie spice**, **2 teaspoons cocoa powder** and **1¼ teaspoons baking soda** to flour mixture. Continue as directed. Refrigerate dough 1 hour. Shape 1 tablespoon dough into a disk, about 1 inch in diameter, and place on ungreased baking sheets. Repeat. Sprinkle each with about **½ teaspoon colored sanding sugar**. Bake at 350° for 14 minutes. Remove cookies to wire rack and cool completely.

PER COOKIE 106 calories; 4 g fat (3 g sat.); 1 g protein; 17 g carbohydrate; 0 g fiber; 90 mg sodium; 19 mg cholesterol



Cookie Tip
Let baking sheets
cool
between batches
of dough

orange sandwiches

MAKES 16 sandwiches **PREP** 10 minutes **REFRIGERATE** 4 hours **BAKE** at 350° for 12 minutes

To **basic sugar cookie dough** (recipe page 196), add **1 tablespoon grated orange zest** and **½ teaspoon orange extract**. Divide into 2 disks and refrigerate 4 hours. On lightly floured work surface, roll out one disk to ⅜-**inch** thickness. Cut into rounds using a 2-**inch** cutter. Place on ungreased baking sheet. Bake at 350° for 12 minutes until lightly golden around edges. Remove cookies to wire rack to cool completely. Repeat with remaining dough. Gather scraps and refrigerate. Reroll, cut into additional rounds and bake as above. Spread half of the rounds with **1 teaspoon orange marmalade** each. Place remaining rounds over marmalade to form a sandwich. Melt **1 cup semisweet chocolate chips**. Dip one side of sandwiches in chocolate; place on a waxed-paper-lined baking sheet. Allow chocolate to set at room temperature.

PER SANDWICH 223 calories; 10 g fat (6 g sat.); 2 g protein; 32 g carbohydrate; 1 g fiber; 40 mg sodium; 29 mg cholesterol



gingerbread family

MAKES 16 cookies **PREP** 15 minutes **REFRIGERATE** 4 hours **BAKE** at 350° for 14 minutes

To **basic sugar cookie dough** (recipe page 196), add **1 tablespoon ground ginger**, **2 teaspoons cocoa powder** and **½ teaspoon cinnamon** to flour mixture. Continue as directed. Halve dough and form into 2 disks. Refrigerate 4 hours. On lightly floured work surface, roll out one disk to ¼-**inch** thickness. Using a large gingerbread cookie cutter, cut out 2 figures. Place on ungreased baking sheet. Repeat with a small cookie cutter and other half of dough. Gather scraps and refrigerate. Reroll to form total of 2 large and 14 small cookies. Bake at 350° for 14 minutes. Make **Royal Icing** (recipe below). Decorate with Royal Icing, candy and sugars as desired.

PER 1 LARGE OR 2 SMALL COOKIES 298 calories; 11 g fat (7 g sat.); 4 g protein; 47 g carbohydrate; 1 g fiber; 65 mg sodium; 50 mg cholesterol ●

To order similarly shaped cookie cutters, call 800-678-5752 or visit readersshopping.com. See Buyer's Guide, page 215, for information on decorating sugars.

Royal Icing Combine 2 cups confectioners' sugar, 1½ tablespoons powdered egg whites and ¼ cup water in a large bowl. Beat on low for 2 minutes. Increase speed to high and beat for 4 minutes.



basic sugar cookie dough

MAKES 3 dozen cookies

PREP 15 minutes **REFRIGERATE** 4 hours

BAKE at 350° for 10 to 12 minutes

1½ cups all-purpose flour

½ teaspoon baking powder

⅛ teaspoon salt

½ cup (1 stick) unsalted butter, softened

¾ cup sugar

1 egg

¾ teaspoon vanilla extract

White nonpareils, for decorating (optional)

1 In a medium-size bowl, whisk together flour, baking powder and salt. Set aside.

2 In a large bowl, beat butter and sugar until smooth, about 2 minutes. Beat in egg and vanilla. On low speed, beat in flour mixture until just combined. Divide the dough in half and form each half into a disk. Wrap in plastic wrap and refrigerate 4 hours or overnight.

3 Heat oven to 350°. On a lightly floured surface, roll out one disk to ¼-inch thickness. Cut into bells using a 2-inch bell-shaped cookie cutter. Place on an ungreased baking sheet. Sprinkle with white nonpareils, gently pressing to adhere. Bake for 10 to 12 minutes until lightly golden around edges. Remove cookies to wire racks to cool completely.

4 Repeat with remaining half of dough. Gather scraps and refrigerate. Reroll and cut into additional bells. Bake and cool as above. When completely cool, cookies may be stored in an airtight container up to 2 weeks.

PER COOKIE 60 calories; 3 g fat (2 g sat.); 1 g protein; 8 g carbohydrate; 0 g fiber; 16 mg sodium; 13 mg cholesterol

Tip: To soften butter, stand at room temperature for 30 to 45 minutes.



jumbo cherry-chunk cookies

MAKES 15 jumbo cookies **PREP** 15 minutes

REFRIGERATE 2 hours **BAKE** at 350° for 18 minutes

To **basic sugar cookie dough** (recipe above), add **¼ cup cocoa powder** to flour mixture. Add an additional **½ cup (1 stick) unsalted butter**, and add **½ teaspoon cherry extract** when adding the vanilla. Stir in **6 ounces semisweet chocolate chunks**, **½ cup cherry-flavored sweetened dried cranberries** and **½ cup chopped walnuts** with flour mixture. Refrigerate dough 2 hours. With a measuring cup or ice-cream scoop, drop ¼-cup mounds onto 2 ungreased baking sheets. Gently press down with palm of your hand into 3-inch disks. Bake at 350° for 18 minutes until set. Let cool on sheets 3 minutes. Gently remove to cooling rack to cool completely. Wrap in clear bags and tie with holiday ribbon, if desired.

PER COOKIE 288 calories; 18 g fat (10 g sat.); 4 g protein; 32 g carbohydrate; 2 g fiber; 40 mg sodium; 46 mg cholesterol

(continued)

vanilla-coffee mixture and mini chocolate chips. Transfer egg-white mixture to a large resealable plastic bag. Snip off a large corner and pipe meringue by heaping tablespoonfuls onto prepared baking sheets. Bake at 250° for 1 hour, leaving oven door closed the entire time.

4. Turn off oven; tilt oven door open. Let meringues stand in oven for 30 minutes.

5. Remove meringues from oven. With thin metal spatula, carefully lift cookies off baking sheets.

PER COOKIE: 18 calories; 1 g fat (0 g sat.), 1 g protein; 2 g carbohydrate; 1 g fiber; 5 mg sodium; 0 mg cholesterol

3 spiced crackle cookies

MAKES: 4 dozen cookies.

PREP: 20 minutes. **REFRIGERATE:** 1 hour.

BAKE: at 350° for 12 minutes.

- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1 cup granulated sugar
- 1/4 cup molasses
- 1 egg



- 2 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 tablespoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon white pepper
- 1 tablespoon crystallized ginger, chopped
- 3/4 cup confectioners' sugar

- 1.** In large bowl, beat together butter, sugar and molasses on medium speed until blended. Beat in egg until blended, scraping down side of bowl.
- 2.** Sift together flour, baking soda, salt, ground ginger, cinnamon and white pepper in clean bowl. Add to butter mixture; beat on low speed until blended. Stir in crystallized ginger. Cover; refrigerate 1 hour.



- 3.** Heat oven to 350°. Lightly coat 2 large baking sheets with nonstick cooking spray.
- 4.** Place confectioners' sugar in bowl. Dust hands lightly with flour. Roll pieces of dough into 1-inch balls, using about 2 teaspoons per ball; immediately roll each ball in confectioners' sugar to completely coat. Place on prepared baking sheets at least 2 inches apart.
- 5.** Bake at 350° for 12 minutes or until cookies have expanded and flattened; the tops will be covered with cracks. Let cookies cool on baking sheets on wire rack 2 minutes. Transfer cookies directly to racks; let cool completely.

PER COOKIE: 67 calories; 2 g fat (1 g sat.); 1 g protein; 12 g carbohydrate, 0 g fiber; 34 mg sodium; 10 mg cholesterol

Never Had It So Good...

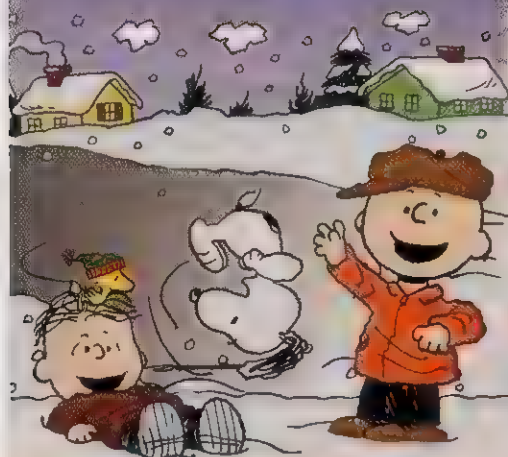
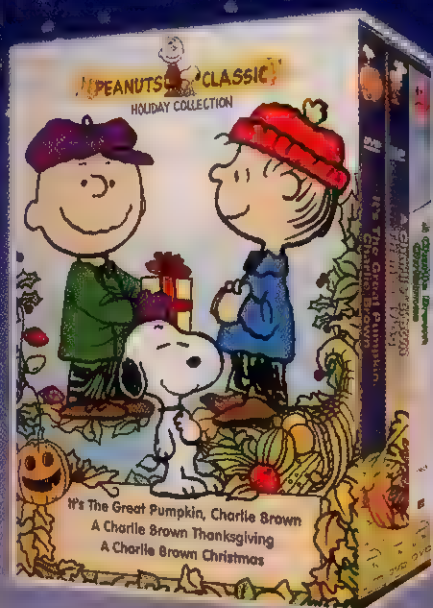
Thanks to New **DELUXE** Scalloped Potatoes from Country Crock®. Your family will love these delicious, thin-sliced Russet potatoes in a luscious sauce of Cheddar, Parmesan and Romano cheeses, sour cream and whole milk. Ready in 5 minutes.



Try all four DELUXE Side Dishes, in your grocer's meat or deli section. Visit countrycrock.com



Enjoy The Classics This Holiday Season!



SUGAR 'N SPICE COOKIES

Makes 3 dozen cookies

- | | |
|----------------------------------|-------------------------------------------------------|
| 2½ cups sifted all-purpose flour | 1 cup firmly-packed brown sugar |
| 1 teaspoon soda | 2 eggs |
| 1 teaspoon salt | ¼ cup milk |
| 1½ teaspoons cinnamon | 3 cups Quaker Oats (quick or old fashioned, uncooked) |
| ½ teaspoon nutmeg | 1 cup raisins, chopped |
| ¾ cup shortening, soft | |
| ½ cup granulated sugar | |

Sift together flour, soda, salt, cinnamon and nutmeg into a large bowl. Add shortening, sugars, eggs and milk. Mix until smooth, about 2 minutes. Stir in oats and raisins. (For ease in handling, dough may be refrigerated before rolling.)

Roll out on lightly floured board or canvas to ¼-inch thickness. Cut out with floured 3-inch round cookie cutter. Place on greased cookie sheets; sprinkle lightly with granulated sugar. Bake in preheated moderate oven (375°F.) 12 to 15 minutes. Remove from cookie sheets immediately.

food



4 strawberry thumbprints

MAKES: 3 dozen cookies.

PREP: 10 minutes. REFRIGERATE: 1 hour.

BAKE: at 375° for 12 to 14 minutes.

- ¾ cup (1½ sticks) unsalted butter, at room temperature
- 1 cup sugar
- 1 egg yolk
- 2 teaspoons vanilla extract
- ½ teaspoon salt
- 1 cup ground walnuts
- 2 cups all-purpose flour
- ½ jar (12 ounces) seedless strawberry jam

1. Beat butter, ½ cup of the sugar, yolk, vanilla and salt until fluffy. Add walnuts and flour. Blend on low speed just until combined; dough will be crumbly but moist. Gather dough together with your hands to form a ball. Divide dough in half; wrap in plastic, refrigerate for 1 hour.
2. Heat oven to 375°. Line 2 large baking sheets with nonstick foil. Break off 1 tablespoon of dough and roll into a ball. Then, roll ball in remaining ½ cup sugar to coat. Place on prepared baking sheet. Press a deep indentation into center of dough, large enough to hold ½ teaspoon jam. Fill indentation with jam; repeat to form 36 cookies.
3. Bake cookies at 375° for 12 to 14 minutes, rotating pans halfway through, until lightly golden. Cool on pans on racks for 5 minutes; use a spatula to transfer cookies to racks to cool completely.

PER COOKIE: 112 calories; 6 g fat (3 g sat.);

2 g protein; 13 g carbohydrate; 0 g fiber;

35 mg sodium; 16 mg cholesterol.



5 festive wreaths

MAKES: 6½ dozen cookies.

PREP: 10 minutes. BAKE: at 350° for 8 to 10 minutes.

- 1 cup (2 sticks) unsalted butter, at room temperature
- ¾ cup sugar
- 1 large egg
- ¼ teaspoon salt
- 2¼ cups all-purpose flour
- Green liquid food coloring
- Red candy "berries" or edible confetti, to decorate

Glaze (optional):

- ½ cup confectioners' sugar
- Green decorators' sugar

1. Heat oven to 350°. In large bowl, beat together butter, sugar, egg and salt until fluffy, 3 minutes. On low speed, beat in flour until smooth. Tint pale green with food coloring.
2. Spoon dough into cookie press fitted with standard wreath disk, following manufacturer's directions. Press out wreaths onto large baking sheets, spacing cookies about ¾ inch apart. Before baking, press in candy "berries" or confetti, if desired.
3. Bake cookies at 350° for 8 to 10 minutes or until slightly puffed and set. Transfer cookies directly to racks to cool.
4. **Glaze:** In a bowl, whisk confectioners' sugar and 4 teaspoons water. Brush over cookies; top immediately with green sugar. Let dry 15 minutes before stacking.

PER COOKIE: 44 calories; 2 g fat (1 g sat.);

0 g protein; 5 g carbohydrate; 0 g fiber;

9 mg sodium; 9 mg cholesterol.

tip

Store all cookies in airtight containers on the counter for up to 1 week. For optimum results, pop Holiday Stacks and Peppermint Puffs in the refrigerator; they'll stay fresh for up to 2 weeks.

Anise seed bars

- 2½ cups flour
- 1 cup sugar
- ¼ cup soft butter
- 1 tablespoon anise seed
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 3 eggs

Into a large bowl, measure 1½ cups flour and remaining ingredients. With mixer at low speed, beat ingredients until just mixed. Increase speed to medium and beat 3 minutes, occasionally scraping bowl with rubber spatula. With a spoon, stir in remaining flour until well mixed. Wrap in wax paper and refrigerate 1 hour.

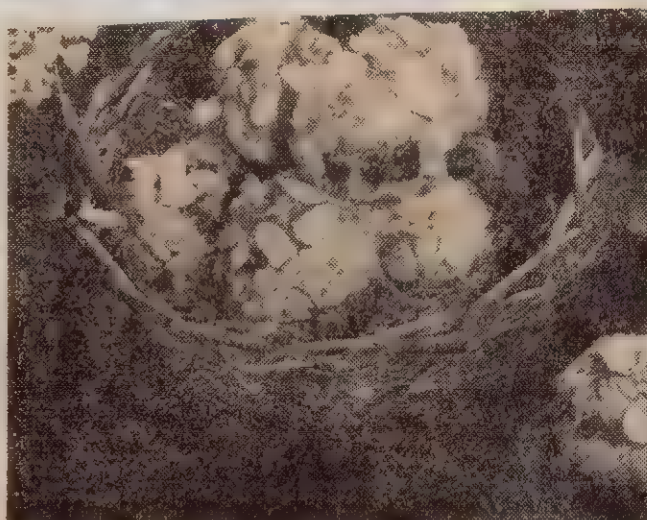
Preheat oven to 375 degrees. Divide dough in half, and on a well floured surface, with hands shape each half into 12x2 loaf. Place both loaves on a large greased cookie sheet about 2-inches apart. Bake 20 minutes, and then remove with a sharp knife. Immediately slice each loaf crosswise into 1-inch bars. Turn bars on their sides, making sure they do not touch. Return to oven and bake for 15 minutes, or until golden brown. Remove to rack to cool completely. Store in tight container. Makes 2½ dozen.

Honey Raisin Cookies — Cream together ¾ cup honey and ¼ cup melted butter until light. Add 1 well beaten egg. Combine 1¼ cups flour, ¼ teaspoon salt, ¼ teaspoon powdered cloves, ¾ teaspoon cinnamon, and ½ teaspoon baking soda.

Add to first mixture blending well. Add 1 cup seedless raisins, whole or chopped. Bake at 400 about 10 minutes. Makes 3½ doz.

Jiffy Cookies — Blend 1½-cups condensed milk

with ½ cup peanut butter and 3 cups shredded coconut or 2 cups cornflakes. Drop by teaspoonfuls onto a greased baking sheet. Bake 15 minutes in a 375 oven. Makes about 30 cookies.



Fill a pretty basket with chewy confection-like almond rookies—a welcome gift for friends and neighbors. Beat 2 eggs with 1 cup sugar, ½ teaspoon almond extract, ½ teaspoon salt until thoroughly blended. Fold in 1½ cups sliced natural (unblanched) almonds, 1½ cups shredded coconut, ½ cup flour. Drop teaspoonfuls onto well greased cookie sheets. Top each with a few pieces of chopped dates, cut-up gumdrops, or cut-up dried apricots, then another teaspoon cookie mixture. Garnish with a few additional sliced almonds if you wish. Bake at 350 15 to 20 minutes, or until golden brown. Cool 1 minute until cookies firm up, then remove with spatula to wire rack to cool. Makes about 36 cookies.



Split-level choco-date bars

Chatters—As a thank you for all the help I've received through the Chat, and the many recipes I've tried and loved, here is my husband's favorite date bar recipe.

- 1/2 cup butter or margarine
- 1/2 cup semisweet chocolate pieces
- 1 1/2 cups sifted all-purpose flour
- 1/4 cup sugar
- 1 tablespoon milk
- 1/3 cup sugar
- 2 tablespoons all-purpose flour
- 1/2 teaspoon baking powder
- 2 eggs
- 1 cup finely chopped dates

Melt butter or margarine with chocolate; stir in the 1 1/2 cups flour, 1/4 cup sugar, and the milk. Pat in 9 x 9 x 2-inch baking pan; bake at 350 for 10 minutes.

In mixing bowl, combine 1/2 cup sugar, 2 tablespoons flour, and the baking powder. Add eggs; beat until fluffy. Fold in dates. Spread over chocolate layer. Bake at 350 for 20 to 25 minutes more. Cool; cut in bars.



Shoreline Sugar Cookies

- 1 1/4 cups sugar
- 1 cup butter-flavored shortening
- 2 eggs
- 1/4 cup light corn syrup or pancake syrup
- 1 Tbsp. vanilla
- 3 cups + 4 Tbsp. flour
- 3/4 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt

Mix sugar and shortening. Add eggs, syrup and vanilla. Beat until fluffy.

Combine 3 cups of flour, baking powder, baking soda and salt. Add to the creamed mixture. Divide dough into 4 quarters. Wrap in plastic wrap and refrigerate for 1 hour. Spread 1 Tbsp. of flour on the surface and use one quarter of dough. Flatten with hands, then using a roller, thin out dough.

Use cookie cutters to make cookies. (Repeat for each quarter used).

Sprinkle with sugars or decorations. Bake in a preheated oven for 5-9 minutes.

Now Minnie Florio of Harwinton can make Chocolate Sour Cream Cookies thanks to Dolores Rengert of Old Saybrook who sent in the cookie recipe and Mrs. John LaBella of Bristol who contributed the recipe for mocha frosting. 2-3-82.

Chocolate Sour Cream Cookies

- | | |
|-----------------------------------------------|-------------------------------|
| 1/2 cup soft shortening | 2 3/4 cups sifted flour |
| 1 1/2 cups sugar | 1/2 tsp. baking soda |
| 2 eggs | 1/2 tsp. baking powder |
| 2 2-oz. squares unsweetened chocolate, melted | 1/2 tsp. salt |
| 1 cup thick sour cream | 1 cup chopped nuts (optional) |
| 1 tsp. vanilla | |

Combine shortening, sugar and eggs and mix thoroughly. Add melted chocolate. Stir in sour cream and vanilla. Sift together flour, baking soda, baking powder and salt, and stir into chocolate mixture. Add nuts, if desired. Chill at least one hour. Drop by rounded teaspoonsful about 2-inches apart onto an ungreased cookie sheet. Bake at 400 F for 8 to 10 minutes until cookies are delicately browned and spring back into shape when lightly touched. Frost. Makes about five dozen.

Dolores Rengert, Old Saybrook

Mocha Frosting 2-3-82

- | | |
|------------------------|-----------------------------|
| 1/4 cup margarine | 3 cups confectioners' sugar |
| 2 tbsps. cocoa | 3 tbsps. milk |
| 2 tsps. instant coffee | 1 1/2 tsps. vanilla |
| Pinch salt | |

Cream together margarine, cocoa, coffee and salt. Beat in confectioners' sugar, alternating with milk. Beat until smooth. Frost cookies.

Sponge Cookies

3 eggs
 $\frac{3}{4}$ c. sugar
 $\frac{1}{2}$ c. sifted cake flour
 2 ts. dbl-act. bak. pow.
 $\frac{3}{4}$ ts. lemon extract

Beat eggs until frothy, add sugar, beat well. Sift flour w. bak. pow. & slowly stir into mixture. Add extract. Drop batter $\frac{1}{2}$ tsp. at a time, on greased c. sheet placing about 3" apart. Bake 400° about 5 min. Yield: 5 doz. WATCH CLOSELY: they scorch easily. Quick & good with ice cream or fruit

Mulling Moments

1 c. flour
 2 Tbl. cornstarch
 $\frac{1}{2}$ c. unsifted conf sugar

Baker's Coconut
 Angel Flake - Pk.
 7oz

1 c. butter or marg., softened

$\frac{1}{3}$ c. (about) Baker's Angel Flake Coconut

Mix flour w. cornstarch & sugar in a bowl. Blend in butter to form a soft dough. Cover & chill, if necessary, until dough is firm enough to handle. Shape into small balls, about $\frac{3}{4}$ " in diam. Roll in coconut & place on UN greased bak. sheet, - about $1\frac{1}{2}$ " apart. Flatten w. lightly floured fork - if desired. Bake 300° - 25 mins, or lightly browned. makes about 3 doz.



NORWEGIAN BUTTER COOKIES

Miss Deborah Sherburne, Providence (R.I.)
 Journal-Bulletin sends us this delicious cookie recipe.

1 cup butter
 $\frac{1}{2}$ cup powdered sugar
 2 cups cake flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{3}$ cup unblanched almonds
 Bits of candied fruit for ornamentation

Cream first two items, beating until very light. Sift next 2 items together and add gradually to the creamed mixture. Mix in the ground almonds. Chill overnight. Next day shape into $\frac{1}{2}$ inch balls and garnish if desired using candied cherry, lemon peel or pineapple. Bake about 10 minutes at 350 degrees.

GINGERBREAD

1 cup butter
1 cup sugar
2 eggs
1 cup dark cane syrup
1 teaspoon baking soda
3 cups flour
1 teaspoon ginger
2 teaspoons cinnamon
1 cup buttermilk

■ Preheat oven to 350 degrees F.
■ Cream butter and sugar; add eggs. Beat syrup and baking soda until mixture foams; add to first mixture. Sift the flour and spices. Add alternately with the buttermilk. Line the bottom of a greased 9-by-13-inch pan with wax paper. Grease paper. Pour mixture into pan and bake for about 40 minutes or until toothpick inserted near center comes out clean. Serves 24.
■ Per serving: 202 calories, 9 g fat, 40 mg cholesterol, 140 mg sodium; calories from fat: 37 percent.

CHALLENGE: Diabetic guest

SOLUTION: Basic advice, from the American Diabetes Association's "Holiday Cookbook," is to control calories, strictly limit sugar, and control salt, fat and cholesterol. Salads of fresh fruit or marinated vegetables are good choices. Coconut Macaroons let diabetics join the rest of the cookie monsters.

PLUS: They're fairly low in fat and make good gifts.

COCONUT MACAROONS

½ cup all-purpose flour
2 cups flaked coconut
½ cup egg whites, at room temperature
½ teaspoon cream of tartar
1 cup confectioners' sugar

1 teaspoon coconut flavoring
Nonstick cooking spray

■ Preheat oven to 325 degrees F.
■ Stir flour and coconut together; set aside.
■ Whip egg whites and cream of tartar together at high speed until stiff peaks form. Add confectioners' sugar gradually while continuing to whip at medium speed; then add flavoring at low speed. Remove the whip and, with the paddle, carefully add flour mixture at low speed.
■ Drop mixture by 1½ tablespoonfuls onto cookie sheets that have been sprayed with nonstick spray. Bake about 25 minutes, or until macaroons are firm and lightly browned. Remove macaroons to wire rack and cool to room temperature. Keep in a loosely covered container at room temperature, or freeze until needed. Do not cover tightly if storing at room temperature. Makes 20 macaroons.
■ Per serving: 74 calories, 2 g fat, no cholesterol, 28 mg sodium; calories from fat: 29 percent.

RECIPE

Honey Anise Springerle

2 eggs
¾ cup sugar
¼ cup honey
1 tsp. vanilla extract
1 tsp. aniseeds
½ tsp. grated orange zest
½ tsp. grated lemon zest
About 2¾ cups
all-purpose flour
1 tsp. baking powder
Generous ¼ teaspoon salt

In an electric mixer bowl, beat eggs at high speed until very pale and airy, about 3 min. Gradually add sugar and continue beating until the mixture forms a ribbon, about 5 min. Add honey, vanilla, aniseeds and orange and lemon zests, beating after each ingredient. Sift together the flour, baking powder and salt. Add to the egg mixture and, using a rubber spatula, stir gently to incorporate. Transfer dough to a lightly floured work surface and knead briefly. Press dough into floured molds. Lightly tap molds to release imprinted cookie dough. Transfer to baking sheet. Position racks in

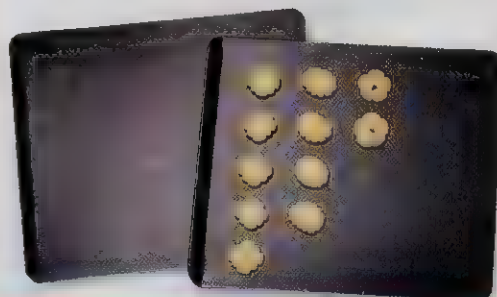
the middle of an oven and preheat to 300°. Bake until lightly golden and very crisp, approx. 20 minutes.

Transfer to cooling racks and let cool completely. Store in an airtight container at room temperature for up to 2 weeks. Fills six large plaques or makes 2 dozen regular cookies



Cookie Plaques

NEW Making (then eating) these big cookies is an engaging project for young cooks. Even very little hands can help: simply press cookie dough into the molds, then turn out onto baking sheets. Directions and recipes included. 3"-6½" x 5½"-8½". Specify Holly Wreath, Scared Cat, Nutcracker or Jack-O-Lantern. #69-1108927 Each \$14.00 Catalog only



Our Grande Cuisine symbol denotes a Williams-Sonoma exclusive.

SO MANY
BOOKS
SO LITTLE TIME



German Pfefferkuchen I

3 c. sifted flour
3/4 tsp. each salt
+ pow
all spice
make
cardamon
1/4 tsp. black pepper
3/4 tsp. soda

1/8 ts. aniseed (ground)
1 c. honey
3 TBL. shortening
1 egg
frosting (below)

also
Pfefferkuchen
Recipes in
Blue Spiral
notebook
d 1 in
from
Whitman
Pastor

Sift dry ingred. Heat honey (do not boil.) Add short. Cool. Beat in egg.
Stir in dry ingred. just until blended. Let dough stand 10 min. to
stiffen enough to handle easily. Shape in 1" balls. Place on lightly greased
cookie sheets. Bake in mod oven (350°F) 13-15 min. Cool; frost. Store airtight
a week to ripen. Makes 60



Frosting: Combine 1 egg white, 2 tsp. honey & 1/4 tsp. ground aniseed.
Gradually add 1 1/2 c. sifted conf. sugar, beating until smooth. Put
12 to 14 cookies in a bowl, add 2 TBL. frosting & stir to frost all sides of
cookies. Lift out with a fork onto rack. Repeat for all.

Swedish Rosettes (w. Iron)

1 egg
1 TBL. gran. sugar
dash of salt
1 c. milk
3/4 c. sifted flour
fat for frying
conf. sugar

Beat egg slightly. add sugar, salt & a little of the milk. add flour
& remaining milk alternately, beating only enough to blend after each
addition. Heat fat to 370°F (or fry. therm.) Heat rosette iron in fat,
then dip in batter; do NOT LET IT COVER THE UPPER EDGES
Immerse in hot fat & keep down until the edges are brown. Turn
to brown other side, using fork to push rosette off if necessary.
Drain on absorbent paper. Heat iron again & repeat until all
batter is used. Sprinkle w. conf. sugar. Makes 3-4 dozen

(over for more Rosettes)

I have a
SLEEP
DISORDER



it's called
READING
IN BED

Rosettes (Keep in cookie jar about 1 wk.)

J.H. 8-69
Pg 181

In elec. Dutch oven, deep elec. skillet or lg. saucepan on range top, heat about 2" of salad oil to 400°. In elec. blender container (or small bowl), put 1 c. milk, 2 eggs, 1 TBL. vanilla ext., 1 c. (allpur.) flour, 2 tsp. gr. sugar & 1/4 tsp. salt. Cover & blend (or beat) until smooth; pour into wide dish, such as a pie plate. Heat rosette iron in hot oil for 2 min, then dip ^{part} way into batter (to about 3/4) of rosette form, quickly plunge into hot oil, being careful not to touch bottom of pan. When active bubbling stops, take rosette iron out of pan. Remove rosette from iron, gently easing it off with a fork if necessary; drain on paper towels. Immediately redip iron in batter & repeat. Sprinkle rosettes w. conf. sugar. Makes about 70 rosettes. Note: Make batter day before & refrigerate, covered, if desired. For less crisp rosettes, add 2 TBL. more flour.

Swedish Rosettes



Beat 2 eggs slightly; add 2 teaspoons sugar; then add 1 cup milk. Sift 1 cup all-purpose flour and 1/2 teaspoon salt; stir into the egg mixture and beat until smooth (should be about the consistency of heavy cream). Add 1 tablespoon lemon extract. Put enough salad oil (about 2 1/2 quarts) in a 5-quart deep fryer to fill it about 2/3 full and heat to 400F. Dip rosette forms into the hot oil to heat them; drain excess oil on paper towels. Dip heated forms into the batter to not more than 3/4 their depth. If only a thin layer of batter adheres to the forms, dip them again until a smooth layer adheres. Plunge batter-coated forms into hot oil and cook until active bubbling ceases. With fork, ease rosettes off forms and onto paper towels to drain. While still warm, dip in confectioners' sugar or sift sugar over them. Makes 6 dozen.

Simply
heat oil in
deep fryer
Dip forms
in hot oil then
in thin batter layer
(left) & fry until
golden brown

\$69.95



ROSETTES

- 2 eggs
- 1 tablespoon (15mL) sugar
- ¼ teaspoon (1mL) salt
- 1 cup (250mL) sifted all-purpose flour
- 1 cup (250mL) milk
- ¼ teaspoon (1mL) vanilla
- 8 cups (1.9L) vegetable oil for frying

Preheat oil in Super Pot cooker at 375°F (190°C).

In a small bowl lightly beat eggs, combine with sugar and salt. Add flour and milk, beat until smooth. (Do not overbeat.) Stir in vanilla.

Heat rosette iron in oil. Dip iron into batter, making sure batter does not run over top of iron.

Place iron into preheated oil; cook until crisp and golden brown. Remove rosette from iron and drain on absorbent paper. Repeat with remaining batter.

Sprinkle with Confectioner's sugar to serve.

Store in airtight container.
Yield 3 dozen.



She writes that this recipe "comes from a cafe in Yorba Linda, Calif., called Sweet Nicks. They made these cookies and they became so popular that the city of Yorba Linda named them the official cookie of the city."

SWEET MOLLIES

- 2½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- ¾ cup granulated sugar
- ¾ cup brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 12-ounce package butterscotch chips
- 6½-ounce package regular potato chips, finely crushed

Combine flour, baking soda and salt in small bowl.

Cream butter, both sugars and vanilla in large bowl. Add eggs, one at a time, beating well after each addition; gradually beat in flour mixture. Stir in butterscotch chips and potato chips. Drop by rounded teaspoonfuls onto ungreased baking sheet.

Bake in preheated 375 degrees oven for 9 to 11 minutes or until golden. Let stand 2 minutes; remove to wire rack to cool completely. Makes about 5 dozen cookies.

Wafer-Like Cookies Satisfy Both Budget, Snacking Needs

These thin wafers will tickle your taste buds and delight your stomach with a delicate hint of lemon peel, nutmeg, and apple. Swedish Apple Rosettes cost only pennies to make.

SWEDISH APPLE ROSETTES

- ¾ cup enriched flour*
- 1 tbsp grated lemon peel (optional)
- 1 tsp. sugar
- 1 tsp. ground nutmeg
- ½ tsp. salt
- 1 apple, peeled and cored
- 1 cup milk
- 2 egg yolks
- 1 tbsp. oil
- Vegetable oil for deep frying
- Confectioners' sugar

Stir together dry ingredients. Puree apple in blender or food chopper; add milk, egg, and oil. Beat together apple mixture and dry ingredients with wire whisk until smooth. Refrigerate if desired. Prepare rosette iron by dipping in preheated 375-degree oil; shake to remove excess oil. Lower hot iron into bowl of batter to not more than ¾ depth of iron (if batter goes over top, cookie will be difficult to remove). Lower coated iron into hot oil and fry until delicately browned, about 30 seconds. Remove from oil and slip cookie from iron. Drain, inverted, on paper towels. Repeat process until batter is gone. Dip cookie in confectioners' sugar.

*Spoon flour into dry measuring cup; level. Do not scoop.

Serve Rosette Cookies



CRY BABY COOKIES

Mix together ½ cup each

sugar, molasses, vegetable shortening, seedless raisins, chopped nuts. Add 1 tsp. baking soda dissolved in ½ cup strong hot coffee.

Sift together 2½ cups flour, 1 tsp. each cinnamon and ginger, ¼ tsp. salt. Add to liquid mix. Drop by small teaspoonfuls, at least an inch apart, on greased cooky sheets and bake in a moderately hot oven (375 deg.) about 15 min. Cool 5 min., then remove with spatula from tins.

This is an ancient recipe, more than 200 years old. Lily Adams, who attributed it to one of her grandmothers, admitted to a neighbor that she never quite knew how many cookies the recipe made because the children stole them so fast. But you can be sure that you produce quite a flock of Cry Babies.

10-22-99

Butter Pecan Turtle Cookies

Crust
2 c. all-purpose flour 1/2 c. Land O Lakes Sweet
1 c. firmly packed Cream Butter,
brown sugar softened

Caramel Layer
2/3 c. Land O Lakes Sweet 1 c. whole pecan halves
Cream Butter (not chopped)
1/2 c. firmly packed 1 c. milk chocolate chips
brown sugar

Preheat Oven: 350°. In 3 qt. bowl combine crust ingredients. Mix at med. speed, scraping sides of bowl often, 2-3 min. or until well mixed and particles are fine. Pat firmly into ungreased 13x9x2" pan. Sprinkle pecans evenly over unbaked crust. Prepare caramel layer; pour evenly over pecans and crust. Bake near center of 350° oven for 18-22 min., or until entire caramel layer is bubbly and crust is light golden brown. Remove from oven. Immediately sprinkle with chips. Allow chips to melt slightly (2-3 min.). Slightly swirl chips as they melt; leave some whole for a marbled effect. Do not spread chips. Cool completely; cut into 3-4 doz. bars.

Caramel Layer: In heavy 1-qt. saucepan combine brown sugar and butter. Cook over med. heat, stirring constantly, until entire surface of mixture begins to boil. Boil 1/2 to 1 min., stirring constantly.

Butter Pecan Turtles.



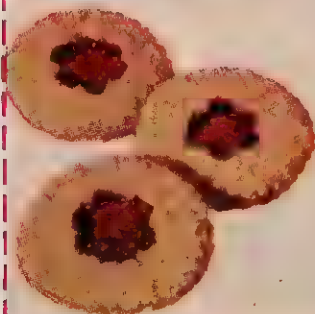
2 1/2 cups Gold Medal® All-Purpose Flour
1/2 cup HERSHEY'S Cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup (2 sticks) butter or margarine,
softened
1/2 cup granulated sugar
1/2 cup packed light brown sugar
1 teaspoon vanilla extract
2 eggs
2 cups (12-oz. pkg.) HERSHEY'S
Semi-Sweet Chocolate Chips
1 cup chopped nuts (optional)

1 Heat oven to 375°F. Stir together flour, cocoa, baking soda and salt in large bowl. Beat butter, granulated sugar, brown sugar and vanilla on medium speed of electric mixer until creamy. Add eggs; beat well.

2 Gradually add flour mixture, beating well. Stir in chocolate chips and nuts, if desired. Drop by rounded teaspoons onto ungreased cookie sheet.

3 Bake 8 to 10 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. About 5 dozen cookies.

PEEK-A-BOO OATMEAL COOKIES

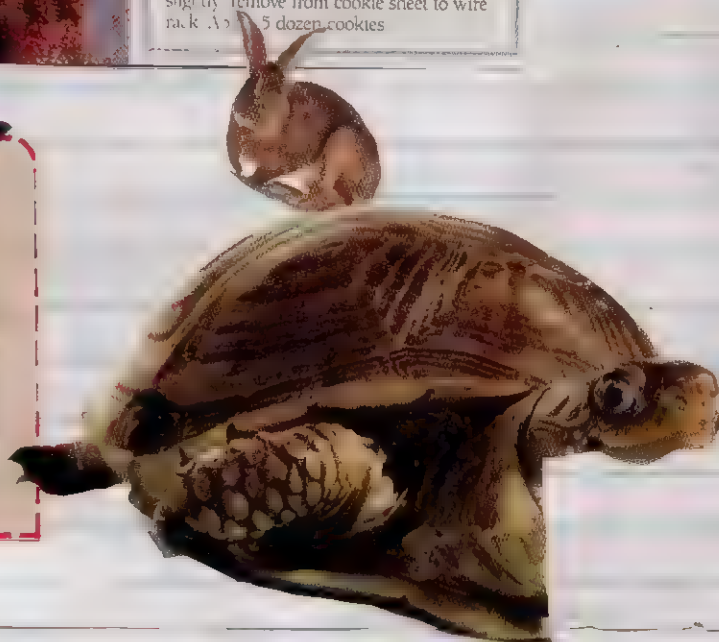


2 1/2 cups sifted enriched flour
1 teaspoon soda
1 teaspoon salt
1 cup brown sugar
1 cup shortening, soft
1/2 cup water
2 1/2 cups Quaker or Mother's Oats (quick or old fashioned, uncooked)
1/2 cup jelly or jam

Sift together flour, soda and salt into bowl. Add sugar, shortening and water. Beat until smooth, about 2 minutes. Fold in oats.

Sprinkle a breadboard generously with confectioners' sugar. Roll dough very thin with cookie cutter. Cut a design in half the cookies. Place plain cookies on lightly greased cookie sheet. Top with 1/2 teaspoon jelly and cover with a designed cookie, lightly pressing edges together.

Bake in a moderate oven (350°F.) 10 to 12 minutes. Makes 3 1/2 dozen cookies.



Cookie of the Month

CHOCOLATE-COCONUT CHEESECAKE SQUARES

MAKES ABOUT 7 DOZEN

Be sure to use unsweetened dried coconut, sometimes labeled "desiccated."

- 2 cups finely ground graham crackers (from 15 rectangles)
- 3 cups (10 ounces) finely shredded unsweetened coconut (see the Guide)
- 5 ounces semisweet chocolate, finely chopped
- 2 ounces milk chocolate, finely chopped
- 1 cup plus 3 tablespoons granulated sugar
- 1 stick ($\frac{1}{2}$ cup) unsalted butter, cut into 2-inch pieces, plus more for pan
- 3 large eggs plus 5 large egg yolks
- 12 ounces cream cheese, room temperature

1. Preheat oven to 350°. Butter a 9-inch square baking pan. Line with parchment paper, leaving a 2-inch overhang on 2 sides. Butter parchment.

2. Stir together graham cracker crumbs and 2 cups coconut.

3. Place chocolates and 3 tablespoons sugar in a heatproof bowl, and set over a pan of simmering water. Heat, stirring, until melted. Add butter, and stir until melted and smooth. Remove from heat, and let cool slightly. Whisk in 1 egg.

4. Stir chocolate mixture into coconut mixture. Press evenly into prepared pan. Bake until set, 10 minutes. Transfer to a wire rack, and let cool in pan.

5. Using a mixer fitted with a whisk attachment, beat cream cheese and remaining cup sugar on high speed until very smooth and fluffy, about 5 minutes. Reduce speed to medium, and add egg yolks and remaining 2 eggs, 1 at a time, until well combined. Scrape sides of bowl. Beat on medium-high speed until completely smooth, about 3 minutes.

6. Pass mixture through a fine-mesh sieve into a bowl, and stir until smooth. Pour over cooled crust. Sprinkle remaining cup coconut evenly over the top.

7. Bake, rotating pan halfway through, until top layer is just set and coconut is golden brown, 40 to 45 minutes. Let cool completely in pan on a wire rack. Refrigerate, loosely covered, overnight.

8. Run a sharp knife around edges of pan, and use parchment to lift out cheesecake. Run a knife under hot water, and dry well. Use it to cut cheesecake into 1-inch squares, wiping knife clean between cuts. Serve immediately, or refrigerate in an airtight container for up to 1 week.

SWEET AS CANDY With its cheesecake center nestled between toasted coconut and a fudgy crust, this rich treat just may be the candy bar of your dreams.

PHOTOGRAPH BY VICTOR SCHRAGER



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Mmm! Magic Cookie Bars
in just 10 minutes...

It's as easy as Eagle® Brand

Eagle® Brand Magic Cookie Bars

(Prep Time: 10 Minutes)

Count on Eagle Brand Sweetened Condensed Milk for Magic Cookie Bars that are incredibly delicious. Because Eagle Brand classic desserts are always quick, easy and totally irresistible.



- 1/2 cup margarine or butter
- 1-1/2 cups graham cracker crumbs
- 1 (14-oz.) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 cup (6 oz.) semi-sweet chocolate chips
- 1 (3-1/2 oz.) can flaked coconut (1-1/3 cups)
- 1 cup chopped walnuts

Preheat oven to 350° (325° for glass dish). In 13 x 9-inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour Eagle Brand evenly over crumbs. Top with remaining ingredients; press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool. Chill if desired. Cut into bars. Store loosely covered at room temperature. (Makes 24 to 36 bars.)

Another classic Eagle Brand dessert



A reader from East Hampton requested a recipe for cookies from Yankee Magazine made with candied fruit and molasses. Marie Carlson of East Hartford writes, "This may not be the same recipe, but I would like to share my "Lizzies" recipe with your readers. My source is a great cookbook that my aunt gave me some years ago." The book is "Cooking Down East: Favorite Maine Recipes," by Marjorie Standish.

5-5-99

LIZZIES — A CHRISTMAS COOKIE

- 1/2 cup butter
- 1-1/2 cups brown sugar
- 4 eggs
- 3 tablespoons milk
- 1 teaspoon vanilla
- 3 cups flour
- 3 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 pound white raisins
- 1 pound candied cherries
- 1 pound candied pineapple
- 1 8-ounce package dates (optional)
- 4 to 6 cups pecans
- 1/2 cup orange juice

Cream butter. Add sugar slowly. Add eggs one at a time, beating after each addition. Add milk and vanilla.

Sift flour, measure, and sift together with dry ingredients.

Mix fruit and nuts, then flour these with one cup of the flour mixture. Add rest of the flour mixture to creamed mixture.

Add floured fruit and nuts along with orange juice. Drop by teaspoonfuls onto greased cookie sheets. Bake in slow oven at 250 degrees for 15 to 20 minutes.

Makes about 14 dozen. Store in tightly covered tins in cool place or freeze. Keeps like fruit cake. This recipe halves very well.

Macadamia yummys

Dear Chatters:

These macadamia nut cookies can be made either as drop cookies or rolled into balls.

- 3/4 cup butter
- 1/2 cup firmly packed brown sugar
- 2 tablespoons milk
- 1 1/2 teaspoons cinnamon
- 2 cups all-purpose flour
- 3/4 cup coarsely chopped nuts

Combine butter, sugar, milk and cinnamon; cream well. Blend in flour, then stir in nuts.

Drop by teaspoonfuls, or roll into 48 balls. If making balls, flatten them with flat bottom of a glass dampened and dipped into granulated sugar. Bake at 375 for 7 to 10 minutes. Makes 48 cookies.

— Nugs

Doris Majersky of Bristol lost her recipe for cream cheese cookies that she clipped from The Courant many years ago. The recipe she had called for the dough to be shaped into 1-inch balls and then rolled in chopped walnuts.

We received two versions of this recipe. Both, however, are different from what Majersky remembers.

This first recipe calls for making an indentation in the center of each cookie and filling it with jam. However, the dough can be chilled, rolled into balls and coated with chopped walnuts before baking. Isabel Higgins of Glastonbury got this recipe from her mother-in-law years ago.

5-13-98

The recipe for Cream Cheese Cookies that appeared last Wednesday in this column did not include the oven temperature and baking time. Here is the corrected recipe.

CREAM CHEESE COOKIES

- 6 ounces cream cheese
- 1 cup vegetable shortening
- 2 egg yolks
- 1 cup sugar
- 2 cups flour
- 1 teaspoon salt
- 2 teaspoons vanilla

Cream sugar and shortening. Add egg yolks and cream cheese. Add dry ingredients and vanilla. Drop by teaspoonfuls on lightly greased cookie sheet.

Dip a finger in flour and gently make a dent in the dough. Fill indentation with jam or with various colored sugars. Bake at 350 degrees for 8 to 10 minutes. Makes about 3 dozen.

This next recipe was sent in by Lottie Hershfield of West Hartford. They were a favorite of her mother's.

5-13-98

CREAM CHEESE COOKIES

- 2 sticks margarine
- 1 16-ounce package cream cheese (bought prepared)
- 2 cups flour
- Walnut or lekvar filling

Cream the margarine and cheese. Add flour. Mix well and chill for four hours. Roll dough and cut into 2-inch squares. Add the desired filling, then fold 2 ends of each square to make diamond and pinch together. Bake on ungreased cookie sheet in 400-degree oven until lightly brown. Solo Brand puts out both of the above fillings.



Marlene Hittner of Simsbury lost her favorite recipe for Oatmeal Scotchies. She says it was originally on the back of the Nestle butter-scotch chip package. Teresa Cote of Burlington found it in the "Nestle Recipe Collection" cookbook.

OATMEAL SCOTCHIES

6-3-98

- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 cup butter, softened
- 3/4 cup sugar
- 3/4 cup firmly packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 3 cups oats, uncooked (quick or old-fashioned)
- 1 12-ounce package (2 cups) butterscotch flavored morsels

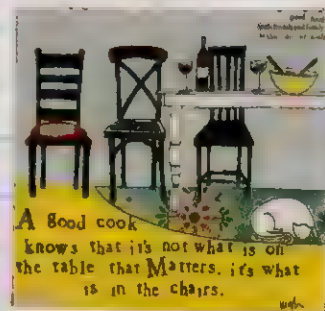
Preheat oven to 375 degrees.

In a small bowl, combine flour, baking soda, salt and cinnamon; set aside.

In a large bowl, combine butter, sugar, brown sugar, eggs and vanilla extract; beat until creamy. Gradually add flour mixture. Stir in oats and butterscotch morsels.

Drop by level tablespoonfuls onto ungreased cookie sheets. Bake at 375 degrees for 7 to 8 minutes for chewier cookies, 9 to 10 minutes for crisper cookies. Makes about 4 dozen 3-inch cookies.

For Oatmeal Scotchie Pan Cookie: Spread the dough into greased 15½-by-10½-by-1-inch baking pan. Bake at 375 degrees for 20 to 25 minutes. Cool completely. Cut into 35 2-inch squares.



■ Anne from Cheshire also requested a shortbread recipe for a 8- or 9-inch pan. Donna L. Dumaine of the Amston section of Hebron sent in this recipe.

SCOTCH SHORTBREAD

7-23-97

- 1 cup butter, room temperature
- 1/4 cup light brown sugar, packed
- 1/4 cup confectioners' sugar
- 2 cups all-purpose flour
- Cream together butter and sugars. Slowly add flour, stirring until smooth.
- Use your hands to press mixture into a 9-inch pan. Bake at 325 degrees for 40 minutes or until golden brown.
- Cool in pan. Run knife around edge of pan to loosen; turn out onto serving plate.

(Thanks also to: Shari Weinberger, West Hartford; and Jean Bertini, New Britain.)

■ Lotte Hershfield of West Hartford sent in this recipe from "The Encyclopedia of Creative Cooking" for Anne of Cheshire.

SHORTBREAD COOKIES

7-23-97

- 1/2 pound sweet butter, at room temperature
- 1/2 cup confectioners' sugar
- 1 egg yolk
- 1/2 teaspoon vanilla extract
- 1 tablespoon brandy
- 2 1/2 cups flour, sifted, then measured
- 1/2 teaspoon baking powder
- 1/2 cup walnuts, finely chopped
- 48 cloves
- Additional confectioners' sugar
- Beat butter with electric mixer until very light and fluffy. Sift sugar into butter, then beat until fluffy. Add egg yolk, vanilla and brandy.
- Sift together flour and baking powder. Add nuts, then flour mixture to butter mixture, and stir to form soft dough. Knead lightly, and chill several hours.
- Form dough into little balls; use rounded teaspoon of dough for each cookie. Place on ungreased cookie sheet 2 inches apart; place whole clove in each cookie. Bake at 350 degrees for 15 to 20 minutes or until light brown.
- Roll cookies in powdered sugar while still hot. Cool; store in airtight container. Be careful handling these cookies; they are delicate. Makes 4 dozen.



Delicious!
Delightful!
Dare to Dream



How to be a lighter baker.

Oatmeal Raisin Cookies

Be prepared to keep the cookie jar full of these delicious, healthy treats. For other recipes, call 1-800-417-2253.

1/2 cup packed brown sugar	1/2 tsp <i>each</i> baking soda and cinnamon
1/4 cup sugar	1/4 tsp <i>each</i> baking powder and salt
1/3 cup Sunsweet Lighter Bake	1 1/2 cups quick-cooking oats
1 egg	3/4 cup raisins
1 tsp vanilla	
3/4 cup all-purpose flour	

In large bowl, beat together sugars, Lighter Bake, egg and vanilla. In another bowl, combine flour, baking soda, cinnamon, baking powder and salt; stir into Lighter Bake mixture. Stir in oats and raisins. Drop by rounded teaspoons onto baking sheets coated with vegetable cooking spray. Bake 8 to 9 minutes at 375°F. Cool on racks. Makes about 2 dozen cookies.

Nutrients per cookie: Calories 85 (5% from fat); Protein 1.5g; Fat 0.5g; Carbohydrate 18g; Cholesterol 9mg.

Introducing new Lighter Bake® from Sunsweet, the perfect replacement for butter and oil in all your favorite moist and chewy baked goods recipes. Lighter Bake is fruit based, so it's 100% fat free, low in calories, and produces a delicious taste and wonderful texture. Look for it now in the oil or baking ingredients aisle.



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fudgie scotch squares

Half chocolate, half butterscotch. A unique new chewy taste combination that's really easy to make with Nestlé's Semi-Sweet and Butterscotch Morsels and Borden Eagle Brand Sweetened Condensed Milk. Here's how you do it. First, preheat your oven to 350° F. Blend together:

1 1/2 cups graham cracker crumbs	1 package (1 cup) Nestlé's® Semi-Sweet Chocolate Morsels
1 can Borden Eagle Brand® Sweetened Condensed Milk (not evaporated milk)	1 package (1 cup) Nestlé's® Butterscotch Morsels
1 cup coarsely-chopped walnuts	

Mix well and press mixture into very well-greased 9" square pan. Bake at 350° F for 30-35 minutes. Cool for 45 minutes and cut into 1 1/2" squares (makes 36). Then stand back and bask in the glory of the oo's and aah's.



SWEET SICILY

Trying out my meager Italian, I told the proprietor of the mountaintop tavern high above the seaside resort of Cefalu in northern Sicily that I live in a farming community too.

Ah, he nodded, you have olives and lemons, melons, figs, almonds, pineapples, prickly pears?

Well, no.

How about wine? There are vineyards, at least? No, actually, beer.

Tomatoes, peppers, eggplant?

Only in greenhouses (which I am reasonably sure doesn't translate as green houses).

Madonna mia! What a poor country!

That was the moment I realized one of the differences between Sicily and the parched provinces of the southern mainland where my grandparents were born. Sicily is fertile and was the prize of the Mediterranean.

This island isn't quite like Europe, D.H. Lawrence wrote; "This is where Europe finally ends. Beyond is Africa and Asia." And the Sicilian table reflects that, for menus in many places, especially western Sicily and the volcanic Aeolian islands, include dishes of Tunisian couscous as well as pasta.

But despite these North African influences, the Sicilian *cucina* seems reassuringly familiar to Americans whose idea of Italian food was nurtured by the thousands of southern Italian immigrants who came to the land of promise in the greatest numbers around the turn of the century. Great pizza cooked in wood-fired ovens. Pasta with robust red sauces. Grilled Italian sausage and roasted red peppers.

Fish of all kinds is the staple of coastal areas, and pasta *con sardine*, with fresh sardines, is a local specialty. This complex and unusual dish includes, when properly prepared, wild fennel, raisins, pine nuts, and saffron.

Cassata is perhaps the best-known Sicilian dish and can refer to both a famous Palermitan ice cream concoction and to this rum- and ricotta-flavored cake. It is a party dish and a little goes a long way.



Cassata Siciliana

- 3 pounds (48 ounces) ricotta cheese
- 8 tablespoons confectioner's sugar (or enough to taste)
- 3/4 teaspoon vanilla extract or 1 teaspoon grated lemon or orange zest
- 4 ounces grated bittersweet chocolate
- 1/2 pound mixed candied fruit peel, finely chopped (optional)
- 3 dozen ladyfingers or a small sponge cake, cut in slices
- 3/4 cup rum, Cointreau or other liqueur

Beat the ricotta with the sugar, vanilla or zest, and fold in the chocolate and candied fruit peel, setting

aside a little of the latter two for decoration.

Line a 9-inch springform cake pan or other mold with plastic wrap so that it will be easy to unmold. Dip the ladyfingers or cake in the liqueur for a few seconds — just long enough to soften — and use to neatly line the bottom and sides of the pan.

Spread the ricotta mixture evenly inside and cover with more cake or ladyfingers. Cover with more plastic wrap and press down hard. Refrigerate for at least a few hours so the cassata will get firm.

To serve, remove the plastic wrap from the top, invert the mold onto a nice dish, and decorate with some more powdered sugar and the rest of the candied fruit and chocolate. This serves a dozen or more. ■

Got a craving for Southwestern food? Call Carmen's

10-9-91

By JANE and
MICHAEL STERN
Universal Press Syndicate

A lot of Carmen's best customers never see the place. They know about this little hole-in-the-wall in Albuquerque, N.M., only by its mail-order catalog. Actually, "catalog" is too grand a word for the mimeographed sheet issued by Carmen, Boney and Arlene Lopez listing the products they sell.

A taste of America

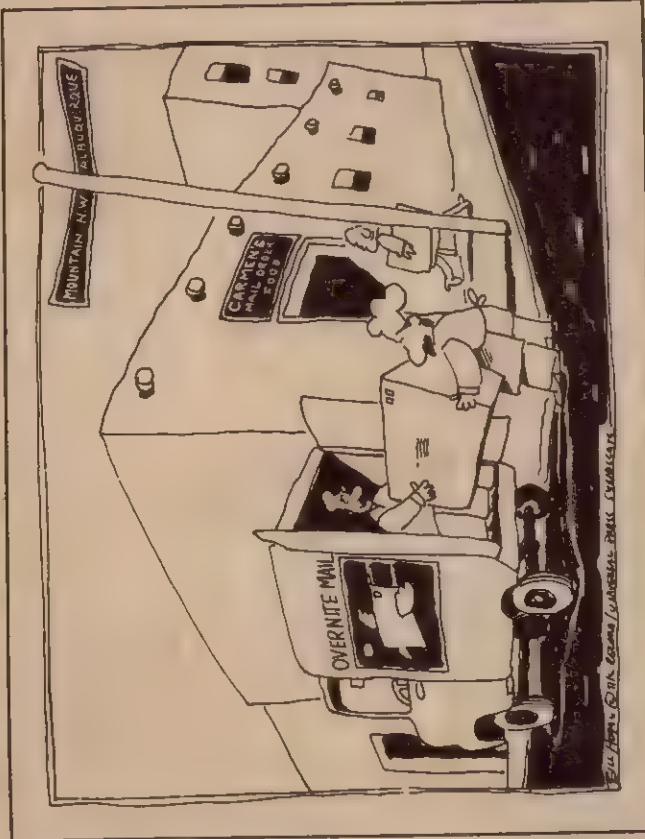
Carmen's of New Mexico, USA, is the place to buy genuine New Mexican foods. Among its repertoire are coarsely ground chili pods from the Hatch Valley (New Mexico's central chili-growing region), white or blue posole (similar to hominy) for stews, blue corn flour or meal for breads and cakes, nitrate-free beef jerky (use it like bacon bits, crumbled on a salad), and various degrees of hot chili jelly, from mild red and green to hot jalapeno.

In addition to ingredients, Carmen's makes what it has trademarked as "DinnerPacs." These are everything you need to make an enchilada and posole four-course dinner for six hungry people. They include the necessary elements for a salsa appetizer (sensational salsa!), pinto beans with chicanos (a corn product), both colors of posole, red chili enchiladas and sopaipillas. Included

with the DinnerPac is a complete New Mexican recipe book, written by Carmen Lopez, to guide you step-by-step through the process. Here you will even find some nutritional advice, such as the fact that blue cornmeal is 21 percent higher in protein, 50 percent higher in iron and 7 percent lower in fat than white or yellow cornmeal. Also, it is very pretty.

We discovered Carmen's earlier this year after enjoying a meal around the corner at Garcia's Kitchen. Taking a stroll to walk off the mammoth combo plates, we happened past a small door with a sign advertising chili products. We entered and met Boney Lopez, who showed us around and gave us tastes of his jalapeno jelly and salsa. Stuffed as we were from our recent meal, we loved them. We bought jars, bottles, bags and boxes of supplies, including some lovely handmade boxes suitable for storing dried chilies; and Boney Lopez sent them to us so they were waiting when we returned home. It was wonderful; we didn't have to suffer from New Mexican food withdrawal, as we always do whenever we return home from this glorious place to eat.

If you too sometimes suffer from a seemingly unquenchable hankering for genuine New Mexican food (not Tex-Mex, Mexican or California-style Mexican), we recommend you call Carmen's and get the catalog. It's the real thing, it's inexpensive



Carmen's of New Mexico, USA, is the place to buy genuine New Mexican foods. Among its repertoire are coarsely ground chili pods, blue corn flour or meal, and hot chili jelly.

1 tablespoon orange juice Cinnamon sugar

■ Preheat oven to 350 degrees F
■ Cream together the lard or shortening with sugar, flour, anise seed, baking powder and salt. Combine egg and orange juice and beat into creamed mixture a little time. Dough should be moist but workable.

■ Roll out dough on a lightly floured board until 1/4 inch thick. Cut with cookie cutter into small (1 to 2 inch) crescents, hearts, circles, etc. Place each cookie on one side with cinnamon sugar (like you would use on cinnamon toast). Place on ungreased cookie sheets. Bake 12 minutes or until light brown. Makes about 2 dozen cookies.

Carmen's of New Mexico, USA
Mountain Road NW, Albuquerque
87102; (505) 842-5119.

seed cookies that go well with tea or coffee and are special favorites around Christmastime.

CARMEN'S BISCOCHITOS

1/2 cup pure lard or butter-flavored vegetable shortening
2/3 cup sugar

1 1/2 cups all-purpose flour
1 teaspoon anise seed
1 teaspoon baking powder
1/4 teaspoon salt
1 egg

and it's convenient. And if you are ever visiting Albuquerque, we definitely recommend a visit to Carmen's. They're hospitable, and it is especially mouth-watering to see the huge bags of bright red chili powder, the ristras and the dried blue corn posole.

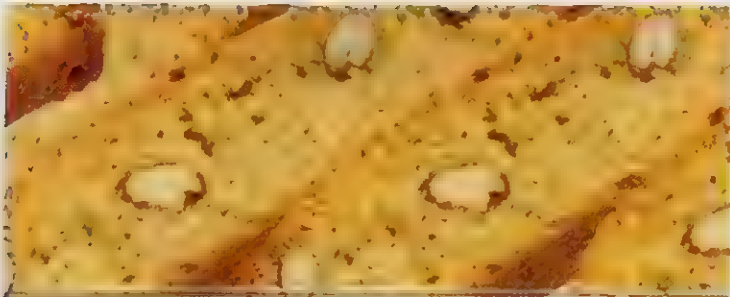
In the meantime, here is a simple and tasty recipe from Carmen's that does not require any exotic ingredients. It is for biscochitos, little anise



Patron Saint of
Cooks Sculpture

As a young cook at a Franciscan monastery in Aragon (later Spain), Paschal Baylon once asked angels to help him with his chores so he could pray. Canonized in 1690, San Pasqual is now the patron saint of cooks and kitchens. Who better to stand by your stove?





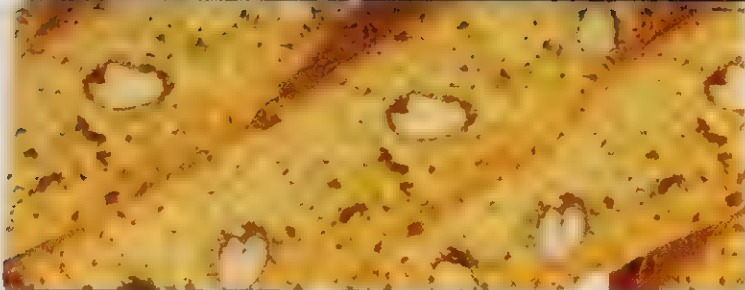
RECIPE
— OVER —



*Make Biscotti at home, just like Italy
No need to go to the bakery or coffee shop
Complete recipe & instructions on reverse
Dishwasher Safe*

*Préparez vos Biscotti à la maison, comme en Italie.
Il n'est pas nécessaire d'aller à la pâtisserie ou au café.
Recette complète et instructions au verso.
Puede lavarse en lavavajillas*

*Prepare Biscottis in casa, igual que en Italia
Sin necesidad de ir a la panadería o la cafetería
Receta e instrucciones completas en el reverso
Puede lavarse en lavavajillas*



BISCOTTI

- 2 Tablespoons butter, softened
- 1/4 Cup granulated sugar
- 1/4 Cup brown sugar
- 2 Eggs
- 1/2 Teaspoon vanilla
- 1/2 Teaspoon almond extract
- 1/4 Cup quick-cooking oats
- 3/4 Teaspoon baking powder
- 1/2 Teaspoon baking soda
- 1/4 Teaspoon salt
- 1/2 Cup Mini chocolate chips
- 1/2 Cup chopped nuts
- 1 1/4 Cups flour (reserve 2 Tablespoons)

Preheat oven to 350 degrees. Spray pan with Pam or a similar product. In the bowl of an electric mixer, beat the butter and sugars until fluffy. Add the eggs, vanilla and almond extracts, and beat until well blended.

Combine the oatmeal, baking powder, baking soda, salt, chocolate chips, and nuts in a separate bowl. Add to the egg and sugar mixture, mixing well. Fold in all but 2 tablespoons of the flour on the lowest setting of the mixer. The dough will be stiff yet sticky.

Form a ball in the center of the mixing bowl and sprinkle half of the reserved 2 tablespoons of flour over it. Turn the ball of floured dough over in the bowl and cover with the rest of the reserved flour. Remove dough ball from bowl and form a narrow loaf the size of the length of the pan, and about 2 1/2 inches high. Place loaf in the pan. Bake for 25-30 minutes, or until firm and cooked in the center and lightly browned. Remove from the oven and place the Biscotti Pan on a wire rack to cool for at least 45 minutes before attempting to remove from the pan.

Preheat oven to 225 degrees. Remove the cooled loaf from the pan and place on a cutting board. Slice loaf into 1/2 inch slices. If desired, you can split the loaf lengthwise in half to make smaller pieces. Lay cut side down on a cookie/jelly roll pan. Return to oven and bake for an additional 50-60 minutes, turning once until the slices are dry and lightly browned. Remove the baked Biscotti slices from the oven and allow to cool completely.

Use & Care

Before use, wash the pan with hot soapy water. Metal utensils, scouring pads and abrasive cleaners should not be used on nonstick surfaces. Usually a soft sponge or a kitchen brush will remove baked-on food particles. Sometimes it may be necessary to scrub lightly.

10 YEAR WARRANTY

Chicago Metallic warrants pan to be free of defects in material and workmanship during normal use, or return pan (postage prepaid) to address below for replacement.





William Morris Pink and Rose

STORING COOKIES

Cool cookies on a wire rack. Always store cookies properly so the last one will taste as good as the first. Always store crisp cookies and soft cookies separately.

Store crisp cookies in a can with loose cover. If they get soft you can crisp them in a moderate oven for a few minutes.

Keep soft cookies in an airtight container (a covered jar or a can with tight cover). A slice of bread or apple in the jar helps to mellow and keep cookies moist.

FREEZING COOKIES

Cookies can be frozen either baked or unbaked. Baked cookies can be stored in freezer up to 1 year, frozen dough up to 6 months.

Baked Cookies: Seal cooled cookies in freezer containers. When ready to use, leave in covered container until completely thawed, to keep our excess moisture.

Unbaked Cookies: Seal dough in freezer containers, or shape as directed in recipe, quick-freeze 1 hour on baking sheet, then seal in freezer containers.





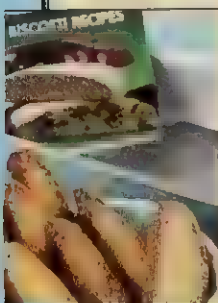
Golden Semolina Biscotti

You won't need a mixer to make these crunchy biscotti; the dough is easily stirred together by hand.

- 5 tablespoons melted butter
- 2/3 cup sugar
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 2 to 4 drops extra-strong flavor (optional); e.g., butter-rum, bitter almond oil, creamy hazelnut, etc. (p. 36)
- 2 teaspoons vanilla
- 2 large eggs
- 1 1/2 cups King Arthur Unbleached All-Purpose Flour (p. 35)
- 1/3 cup (2 ounces) semolina flour (p. 34)
- 2 cups diced dried fruit, chocolate chips or chunks, or nuts

Grease a full-sized biscotti pan (this page, below) or baking sheet. Preheat your oven to 350°F. Stir together the melted butter, sugar, salt, baking powder, flavor, and vanilla, mixing until blended. Add the eggs, then blend in the flour and semolina. Use a spatula or your hands to mix in the fruits, chocolate, or nuts. Pat the dough into the prepared pan, leaving a 3/4-inch margin on each side of the pan free of dough. If you're using a baking sheet, scoop the dough onto the pan and shape it into a 10 1/2 x 4-inch log.

Bake the dough in a preheated 350°F oven for 30 to 35 minutes. Cool for 1 hour. Slice on the diagonal into 1/2- to 3/4 inch wide pieces. Place the biscotti, standing up, onto a baking sheet. Bake in a preheated 325°F oven for 22 to 26 minutes, until golden. The biscotti will become crisp as they cool; allow them to cool right on the baking sheet. Store in an airtight container when totally cool. Yield: 14 to 18 large biscotti.



Cranberry Almond BISCOTTI

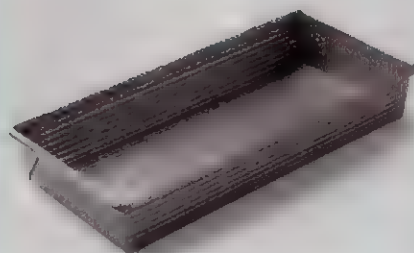
- 2 1/4 cups flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 2 eggs
- 2 egg whites
- 1 tablespoon almond or vanilla extract
- 3/4 cup sliced almonds
- 1 6-ounce package of CRAISINS® Sweetened Dried Cranberries

Preheat oven to 325°.

Combine dry ingredients in a medium mixing bowl. Whisk together eggs, egg whites and almond or vanilla extract in a separate mixing bowl. Add to dry ingredients, mixing just until moist, using an electric mixer on medium speed. Add dried cranberries and almonds; mix thoroughly.

On a floured surface, divide batter in half and pat each half into a log approximately 14 inches long and 1-1/2 inches wide. Place on a cookie sheet and bake for 30 minutes or until firm. Cool on a wire rack.

Reduce oven temperature to 300°. Cut biscotti into 1/2 inch slices. Stand upright on cookie sheet and bake for an additional 20 minutes. Let cool and store in a loosely covered container. Makes 2-1/2 dozen.



BISCOTTI PAN

Our heavy-duty pan heats evenly and makes shaping biscotti easier. Just pat and bake. Made in the USA. 12" x 5 1/4" x 2". #2957 \$19.95

By Alison Ladman
For The Associated Press

The brown sugar and toasted pecans in these biscotti give them a flavor reminiscent of pecan pie. Like all biscotti, they must be baked twice to develop that crunchy texture that makes them so perfect for dunking in coffee and hot cocoa.

PECAN BISCOTTI

- 3 eggs
- 1 cup packed brown sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 cups whole pecans

Heat the oven to 350 F. Coat 2 baking sheets with baking or cooking spray.

In a large bowl, use an electric mixer to beat the eggs, brown sugar, salt and vanilla until pale and thick. Fold in the flour and baking powder, then the pecans.

Transfer half the dough to



Pecan Biscotti

each of the prepared baking sheets. Using wet hands, form each half into a log about 3 inches wide. Bake for 20 to 25 minutes, or until the loaves are golden and firm.

Let the loaves cool a bit so they are easier to handle. Lower the oven to 325 degrees.

Slice biscotti on a slight diagonal into cookies about 3/4 inch thick. Arrange the cookies on the baking sheets, bottoms (not on a cut side) down. Bake for another 15-20 minutes. Let cool on a wire cooling rack before transferring to an airtight container. Makes 30 cookies.

Larry Crowe, Associated Press

11-23-12

Biscotti Perfect for the Holidays

CÀ LA CARTE

with Lee White



By Lee White

Special to Living

I found these biscotti recipes decades ago in a weekly newspaper when we stopped for coffee in a café on our drive to Napa, California. I make them every Hanukkah and Christmas to take to friends' house parties and I keep lots at home for friends who stop by for coffee or wine. They stay almost long enough for Super Bowl and taste as good weeks later as they did when they came out of the oven.

The two recipes make more than a hundred big cookies and I put them in tight-lidded containers right on the counter, if you have any extra counter space in the kitchen at this time of year! I like them to be a little chewier than dry as hardtack. So, set aside half a day to get these done, then buy clear cellophane and red and green elastic ribbons. Now you are all set for the holiday parties.

CANDIED CHERRY + ALMOND BISCOTTI

We feature the classic flavor combination of cherries and almonds in this crisp, elegant, easy-to-package holiday biscotti recipe. The candied cherries lend color and cheer, while the delicate toasted almond flavor might make you think of roasting nuts on an open fire.

- 6 tablespoons (3 ounces) unsalted butter
- 2/3 cup (4 5/8 ounces) sugar
- 1/4 teaspoon salt
- 1/2 teaspoon almond extract
- 1 teaspoon our Pure Vanilla Extract (p. 6)
- 1 1/2 teaspoons baking powder (p. 40)
- 2 large eggs
- 2 cups (8 1/2 ounces) King Arthur Unbleached All-Purpose Flour (p. 30)
- 1 cup (3 ounces) sliced almonds, toasted
- ♥ 1 cup (7 ounces) candied cherries
- ♥ Bittersweet Onyx Wafers, melted, for coating

Preheat the oven to 350°F. Lightly grease a biscotti pan.

Beat the butter, sugar, salt, extracts, and baking powder until smooth and creamy. Beat in the eggs; the batter may look slightly curdled. Stir in the flour until the dough is smooth though sticky. Stir in the almonds and cherries until evenly incorporated.

Place the dough into the prepared biscotti pan, leaving a 3/4" margin free on each side of the pan, to allow for expansion. Smooth the top of the dough with a wet spatula or bowl scraper.

Bake the dough for 35 minutes; remove it from the oven, and cool for 1 hour. Turn out of the pan.

Slice the log diagonally into 1/2" to 3/4"-thick pieces. Place them on edge onto a greased or parchment-lined baking sheet.

Preheat the oven to 325°F. Bake for 20 to 25 minutes, until golden. Remove the biscotti from the oven, and allow them to cool right on the baking sheet.

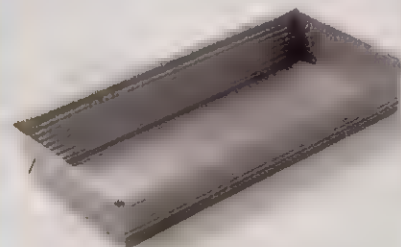
Once the biscotti are completely cool, melt the chocolate, and dip the ends of the biscotti into the melted chocolate or drizzle the chocolate on one side. Yield: 12 to 18 biscotti.

BISCOTTI



CRANBERRY ORANGE BISCOTTI MIX

Light, crunchy, baked biscotti are just the thing for an afternoon snack. Make at home easily with our mix. Makes 18 crunchy biscotti. #3342 \$5.95



BISCOTTI PAN

Just pat biscotti dough into pan, and bake. Turn biscotti out of the pan, slice, and oven-dry till crisp and crunchy. 12" x 5 1/4" x 2". Made in the USA.

Pistachio Cherry Biscotti

Preheat oven to 350 degrees

- 1 1/4 cup dried cherries
- 1 cup hot water, cherry juice or brandy
- 3 1/2 cups flour
- 2 cups sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 8 tablespoons butter, chilled, cut in bits
- 2 teaspoons vanilla extract
- 4 eggs, beaten
- 3 cups pistachios

Soak cherries for 20 minutes in the liquid. Drain, reserving liquid for another use. Whir dry ingredients in food processor. Add butter and vanilla and blend until mix resembles coarse corn meal. Add eggs and nuts and pulse processor 10 times. Add drained fruit, pulse 5 times, turn into a large bowl, and knead until stiff dough is formed. On a lightly floured surface, pat dough into 3 loaves, each 10 inches long, 1 inch high, and 3 1/2 inches wide. Transfer with spatula to parchment-covered cookie sheets. If placing multiple loaves on sheet, place at least 3 inches apart and 3 inches from edges of sheet. Liberally sprinkle with sugar. Bake 25 minutes at 350 degrees.

Cool loaves on sheets for 1 hour or more. Slice about 3/4 inch thick, lay slices on sides, and bake at 350 degrees for another 10 minutes, until slightly dry. Cool and store in air-tight container.

Chocolate Orange Biscotti

Preheat oven to 350 degrees

- 3 cups flour
- 2 cups sugar
- 1/2 cup Ghirardelli Sweet Ground Chocolate and Cocoa
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 8 tablespoons butter, chilled, cut in bits
- 2 teaspoons vanilla extract
- 4 eggs, beaten
- 2 cups whole almonds
- 1 cup bittersweet chocolate chips
- 2 tablespoons grated orange zest

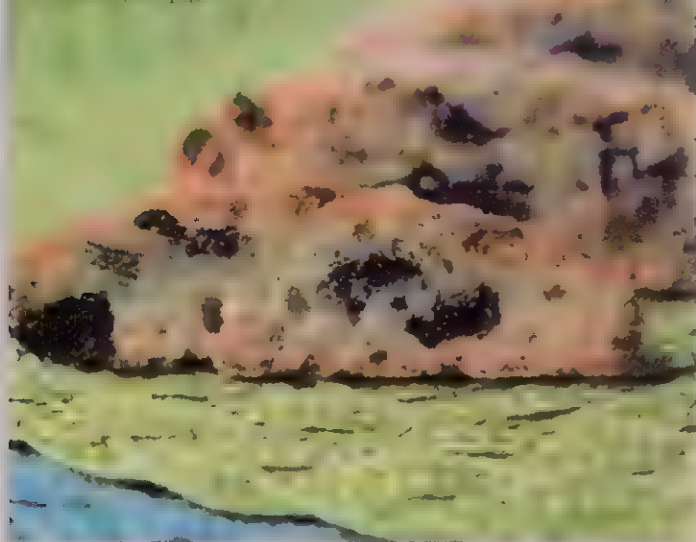
Whir dry ingredients in food processor. Add butter and vanilla and blend until mix resembles coarse corn meal. Add eggs and nuts and pulse processor 10 times. Add chocolate chips and orange zest, pulse 5 times, turn into a large bowl, and knead until stiff dough is formed. On a lightly floured surface, pat dough into 3 loaves, each 10 inches long, 1 inch high, and 3 1/2 inches wide. Transfer with spatula to parchment-covered (or Silpat) cookie sheets. (If placing multiple loaves on sheet, place at least 3 inches apart and 3 inches from edges of sheet.) Liberally sprinkle with sugar. Bake 25 minutes at 350 degrees.

Cool loaves on sheets for 1 hour or more. Slice about 3/4 inch thick, lay slices on sides and bake at 350 degrees for another 10 minutes, until slightly dry. Cool and store in air-tight container.

What do you call Mr. Putney's private locomotive?



A traindeer!



Spring Biscotti

INGREDIENTS

- 1/4 cup butter
- 3/4 cup white sugar
- 1 tablespoon orange zest
- 1/2 teaspoon vanilla extract
- 2 eggs
- 1 egg white
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 ounces white chocolate, chopped
- 1/2 cup dried cranberries
- 1 1/4 cups pistachio nuts



DIRECTIONS

In a large bowl, cream together butter, sugar, orange zest, and vanilla with an electric mixer until light and fluffy. Mix in eggs and egg white one at a time, beating well after each addition. Sift together the flour, baking powder, and salt; gradually blend into the creamed mixture using a wooden spoon. Stir in the white chocolate, dried cranberries, and pistachios. Cover, and chill for 30 minutes, or until dough is no longer sticky.

Preheat oven to 325 degrees F (165 degrees C). Line a baking sheet with parchment paper.

Turn dough out on a lightly floured surface, and divide into halves. Form each half into a flattish log about 12 inches long by 3 inches wide.

Arrange logs at least 3 inches apart on baking sheet.

Bake for 30 minutes in preheated oven, or until pale gold. Allow logs to cool on the baking sheet until cool enough to handle. On a cutting board, cut logs crosswise on a diagonal into 1 inch thick slices. Arrange on baking sheet.

Bake for an additional 15 minutes, or until golden. Transfer biscotti to wire racks, and cool completely. Store in an airtight container at room temperature.



The Not-So-Ambitious Cookie

By Taylor Grant Greenberg

Special to Living

There are certain treats that I would never dream of making on my own. Whether the recipe is way too intense or I know I wouldn't be able to recreate an edible version, sometimes this Little Chef prefers to let the professionals do the hard work.

Up until now, biscotti was one of those recipes. I would never even glance at a recipe for this Italian treat that's crispy and chewy all at once. But, feeling overly ambitious this weekend, I decided a little

SKINNY
SHORELINE CHEF



self-confidence in the kitchen can go a long way, and let me tell you, the confidence helped, because I was pleasantly surprised by how easy this recipe was to create. With naturally sweet honey and whole wheat flour, this ambitious biscotti (which in reality required little ambition at all) made for a healthy pairing to after-dinner coffee.

Rosemary and Honey Biscotti

Makes 4 dozen cookies

- 1/2 cup white flour
- 1/2 cup whole wheat flour (plus extra for counter top)
- 1 cup of sugar
- 1/2 cup dried polenta or fine cornmeal
- 2 tablespoons olive oil
- 2 teaspoons rosemary
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- 3 large eggs
- 2 tablespoons honey



Combine the flours, sugar, polenta, baking powder, salt, and rosemary in a bowl.

Whisk the eggs, olive oil, and vanilla until well combined.

Combine the flour mixture and egg mixture until a soft dough forms (you may have to add a little water if too dry).

Turn the dough on a floured counter and divide dough in half.

Shape each dough half into a foot-long log (around 2 inches wide) and place on a greased cookie sheet.

Bake in a 325-degree oven for 20 to 25 minutes; the log should be slightly hard to touch.

Let the logs cool for 20 minutes and drizzle with honey, then slice diagonally into 1/2-inch slices (use a serrated knife for this) and place them standing up on the cookie sheet.

Bake for 20 minutes at 300 degrees until they are lightly colored and dry. Let cool completely, as cookies will harden as they cool.

Taylor Grant Greenberg is a registered nurse and food blogger. Using simple substitutions, she enhances the nutritional value of guilty pleasures. Taylor specializes in creating healthy meals with a small budget in little time and in the littlest of kitchens.

*T*was the night before Christmas, when all
through the house not a creature was
stirring, not even a mouse. The stockings
were hung by the chimney with care,
in hopes that St. Nicholas soon would be there.

The children were nestled all snug in their beds,
While visions of sugar-plums danced in their heads.
And mamma in her 'kerchief, and I in my cap,
Had just settled down for a long winter's nap.

When out on the lawn there arose such a clatter,
I sprang from the bed to see what was the
matter. Away to the window I flew like a
flash, Tore open the shutters and threw up
the sash. He spoke not a word, but went
straight to his work, and filled all the stockings;
then turned with a jerk.

And laying his
finger aside of his nose, And giving a nod,
up the chimney he rose!
He sprang to his sleigh, to his team gave a
whistle, and away they all flew like the down
of a thistle. But I heard him exclaim, 'ere he
drove out of sight,

*Merry Christmas to all,
and to all a Good Night!*



chocolate pistachio biscotti

Makes: 3 dozen cookies. **Prep:** 20
minutes **Bake:** at 325° for 55
minutes. **Microwave:** 1 to 2 minutes.

- 2²/₃ cups all-purpose flour
- 1/3 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup (1 1/2 sticks) unsalted butter, at room temperature
- 2/3 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 cup shelled pistachio nuts, chopped
- 1/2 cup mini chocolate chips
- 8 squares (8 ounces total) white chocolate
- 2 teaspoons solid vegetable shortening
- Red and green nonpareils, for garnish

1. Heat oven to 325°.
2. In a large bowl, whisk together the flour, cocoa powder, baking powder and salt. Set aside.
3. In another large bowl, combine the butter and sugar. Beat on medium-high speed until smooth and creamy, about 3 minutes. Add eggs and vanilla and beat until fully blended. On low speed, add nuts and chocolate chips. Gradually beat in flour mixture until a stiff dough forms.
4. Shape dough into 2 logs, each 10 inches long. Place on ungreased baking sheet; flatten each log to 3 inches wide. Bake at 325° for 35 minutes until set and tops are slightly cracked. Transfer logs to wire racks; cool 15 minutes.
5. With serrated knife, cut logs into 1/2-inch-thick slices. Place on baking sheet, cut sides down. Bake at 325° for 20 minutes. Cool biscotti completely on wire racks.
6. In a microwave-safe bowl, combine the white chocolate and shortening. Microwave on high for 1 minute; stir. Microwave at 30-second intervals, stirring until smooth. Allow to cool slightly. Dip one end of each biscotti into melted chocolate and sprinkle with red and green nonpareils. Place on waxed-paper-lined baking sheets until chocolate is set.

Nutrient Value per Serving: 164 calories, 9 g fat (5 g saturated) 3 g protein, 18 g carbohydrate, 1 g fiber, 48 mg sodium, 23 mg cholesterol.

coconut pecan layer cake

Makes: 16 servings.

Prep: 25 minutes. **Bake:** at 325° for 33 minutes. **Cook:** 10 minutes.

Cake:

- 1 box (18.25 ounces) yellow cake mix
- $\frac{1}{3}$ cups water
- $\frac{1}{3}$ cup vegetable oil
- 3 eggs
- $\frac{1}{2}$ teaspoons coconut extract
- 1 cup pecan halves, chopped
- $\frac{3}{4}$ cup shredded sweetened coconut, chopped

Frosting:

- 1 cup sugar
- $\frac{1}{4}$ cup water
- 4 egg whites
- 1 teaspoon coconut extract
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{8}$ teaspoon salt

Garnish:

- $\frac{1}{2}$ cups shredded coconut
- $\frac{1}{4}$ cup pecan halves, chopped

1. Cake: Heat oven to 325°. Coat two 8-inch cake pans with nonstick cooking spray. Line bottoms with waxed paper or parchment paper. Set aside.

2. In a large bowl, with a hand mixer, beat cake mix, water, oil and eggs on low speed for 30 seconds. Add coconut extract and beat on medium speed for 2 minutes. Stir in pecans and coconut. Pour batter into prepared pans.

3. Bake at 325° for 33 minutes, or until toothpick inserted in center comes out clean. Cool in pans on wire racks for 15 minutes. Turn cakes out; cool completely.

4. Frosting: Stir the sugar and water in a small heavy-bottomed saucepan until dissolved. Simmer over medium-high heat until temperature reaches 240° on a candy thermometer, about 10 minutes. Brush down sides of pan with a wet brush to avoid sugar crystals forming. Do not stir.

5. Place egg whites in large bowl of stand mixer fitted with the whip attachment. Beat for 30 seconds. Pour sugar syrup down side of bowl into whipped egg whites. Beat 5 minutes on medium-high speed.

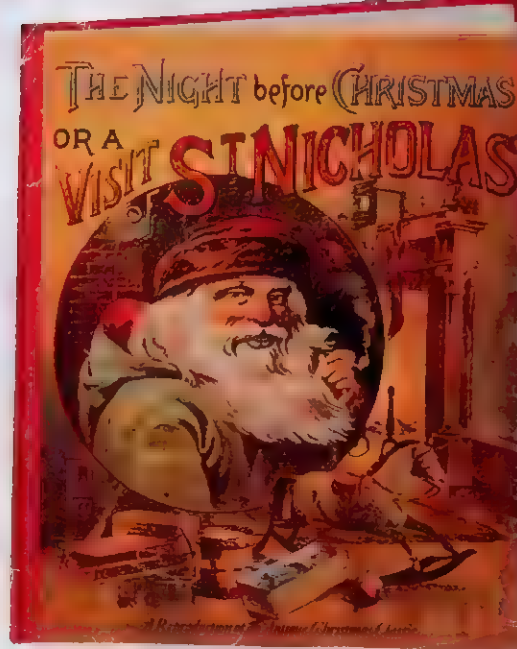
6. Add coconut and vanilla extracts and salt. Beat on high speed for 2 to 3 minutes, until glossy peaks form.

7. To frost cake, dollop a bit of frosting on a platter to anchor cake. Place one cake layer on platter. Spread top with 1 generous cup frosting. Top with second cake layer. Spread remaining frosting on top and sides of cake. Garnish cake with coconut and pecans, if desired.

Nutrient Value per Serving: 376 calories, 20 g fat (6 g saturated), 5 g protein, 46 g carbohydrate, 1 g fiber, 293 mg sodium, 41 mg cholesterol

Photos: Mark Ferni. Food styling: Roscoe Betsill. Props: Francine Matalon-Degni.





The Night

Before Christmas,

by Clement C. Moore; introduction

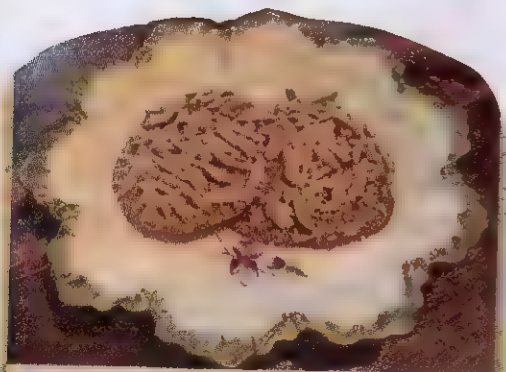
by Dr. Russell Baker. On Christmas Eve,

1822, Clement Moore, a biblical scholar, wrote *A Visit of St. Nicholas* as a present for his children. The poem

became famous almost overnight. This beautiful, oversize edition is a copy of a book that belonged to

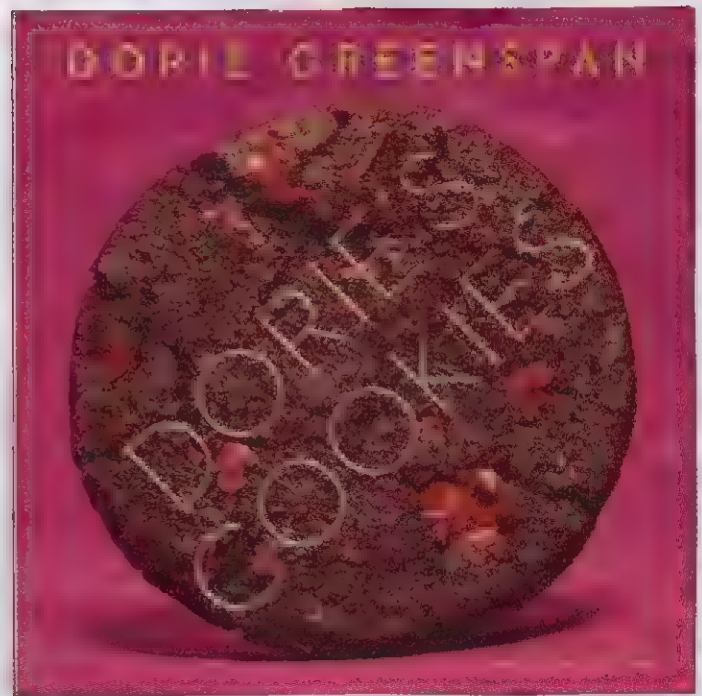
Mary Borden Trumbull, who, as a little girl, saved it and her dog and her favorite doll from the 1871 Chicago fire.

DORIE ->



Dorie's Three-Ingredient Almond Cookies Harbor News 3-2-17

I love having tea or afternoon coffee with friends and family, and so I'm always looking for something easy and sweet to serve with that. When I read recently about Three-Ingredient Almond Cookies on food52.com, I was immediately smitten. They were developed by Dorie Greenspan, who lives part of the year in Westbrook and part of the year in Paris. As she notes in the article, it takes you longer to preheat the oven than to put these together, and so they are perfect for spur-of-the-moment entertaining. The recipe calls for six tablespoons of sugar, one large egg, and 1 ¼ cups of sliced almonds, blanched or unblanched, it doesn't matter. Preheat oven to 325 degrees. Line two baking sheets with parchment. Whisk sugar and eggs. Add almonds, and evenly coat. And then, right away (don't let it sit), scoop about two tablespoons of batter about two inches apart on the baking sheet. Flatten with a fork. Bake for about 20 minutes, rotating the pans midway. Let them cool for 10 minutes. I like to sprinkle a bit of chili pepper on top, and used Nanami Togarashi, leftover from another Dorie recipe. It includes chili pepper, orange peel, black sesame seed, seaweed, white sesame seed, Japanese pepper, and ginger. But a light sprinkle of any chili pepper will do. To check out the original recipe, visit food52.com and search for "Dorie Greenspan's 3-Ingredient Almond Crackle Cookies."



Meet Dorie

HARBOR NEWS
10-20-16

Dorie Greenspan will be visiting bookstores over the next few months to talk about her new cookbook, *Dorie's Cookies*, and to discuss all things baking and cooking.



Hot and Spicy Togarishi Meringues from the new cookbook *Dorie's Cookies* by Dorie Greenspan

What Would Dorie Do?

Kitchens, Cocoa Powder, Baking Sheets, Biscotti?

By **Pem McMerney**
Living Editor

We entertained questions from our friends, co-workers, and neighbors about cookies, and a few other subjects. Here's what Dorie Greenspan, the author of 12 cookbooks, including her latest, *Dorie's Cookies*, had to say on each subject:

Tell me about your kitchens!

Greenspan's New York kitchen is in the home she's had the longest.

"It is a galley kitchen and I am only 5' 4" (and I'm lying about the last half inch), and I can stand in the middle of my kitchen, and put my arms out [and] touch both walls. It's a kitchen for one person, or two skinny people," she says.

Right behind that kitchen is an office. In Westbrook, she has a big, bright kitchen, office, and dining room "all in one." In Paris, she has an apartment with a relatively large kitchen, compared to most Paris apartments.

"We can eat in it, and it is also my office. My husband asked me, do I ever go in the living room? I truly live in the kitchen. I don't really live in three houses. I live in three kitchens," she says. "I find myself in Connecticut cooking more French food to bring back the memory of France. When I'm in Paris, and my French friends come to dinner, I often cook American food for them. I fry some chicken, or have an indoor picnic. Maybe salmon burgers, coleslaw, cowboy beans, and American-y things," she says.

Cocoa powder: natural or dutch processed?

I use them interchangeably. Many chefs say that's wrong, by the way, but I took science for poets in college, so food science is not my thing. I do like using Valrhona Cocoa Powder when I can, although it is a really expensive cocoa. It does really taste like chocolate and the color is beautiful. Sometimes, if I'm at the supermarket, I'll pick up Droste.



Fudgy Mocha Bars from *Dorie's Cookies* by Dorie Greenspan

How do you feel about salted butter?

I don't know about the science behind salted butter, but I do know about butter. My preference for baking is unsalted butter so that you have control over the amount of salt you're putting in. But if you're in the mood to bake cookies, and you open the fridge and your only choice is between baking with salted butter and not baking, bake with salted butter. Just bake.

Do you recommend a certain kind of baking sheet?

So, I actually am not a fan of the air pocket baking sheet...You want your cookies to brown on the bottom, and when you have an insulated sheet, while you'll never burn your cookies, it's harder to get that caramelization. I'm a fan of deeper golden brown when it comes to baking, versus pale, particularly for cookies, butter cookies, and with tarts shells, or pie shells. If you're not getting color, you're not getting all of the flavor out of all the ingredients. For years I had super expensive baking sheets, rimmed and not. And then Josh [her son] and I went into a restaurant supply place, and got some inexpensive aluminum baking sheets. And I've

been using them ever since with no problem. Just make sure it is a heavy one. Oxo just did a beautiful new line, and their baking sheet is fabulous. And I like to line it with a silicone baking mat.

Does the silicone baking mat change the characteristics of the cookie sheet? Is parchment preferable, or the silicone baking mat, or does it depend on the cookies?

I'm fine with the Silpat. I also use parchment.

What are the best kind of oats for cooking cookies?

Just as long as it is not steel cut or quick cooking, any kind of oat should do.

How do you feel about soft biscotti? Shouldn't it be hard?

Well, I'm not offended by soft biscotti. It takes a lot to offend me. But I do think biscotti should be really firm. I like crunch. And I'm a dunker.

How can I become her personal assistant?

Oh, actually I don't know if anyone would want to be that. I'm grumpy in the morning. And I'm terribly disorganized. What she wants is to be part of the bake and release program. She'd be happier that way.



If You Love Dorie as Much as I Love Dorie...

You'll Want to Check Out Her Newest,
Soon-to-Be-Published Cookbook,
and Be Sure to Save the Receipt

By Pam McMerney
Living Editor

Dorie Greenspan of Westbrook, who also sometimes lives in Paris and New York, has a new cookbook coming out!

This one is due to be published on Oct. 19 and is called *Baking With Dorie, Sweet, Salty & Simple*. Here is a description from her website doriegreenspan.com:

"It's a baking book that will take you from breakfast breads, muffins, and cakes to late-night treats. From cookies to dunk in milk to pastries to pair with wine. There are lots of cookies, of course, and cakes and a plethora of pies and tarts, too. And there's a terrific chapter called *Salty Side Up, Satisfying Suppers, Sides, and More*."

Greenspan, of course, has already written 13 cookbooks, has five James Beard Awards, two Cookbook of the Year awards from the International Association of Culinary Professionals (IACP), and has graced *The New York Times* bestseller list twice.

Several of her books are on my "favorite cookbooks" shelf. My friends and I once created an entire dinner party around the recipes in *Around My French Table*. The Rose-Hibiscus Shortbread Fans in *Dorie's Cookies* are both delicious and beautiful. And her gorgeous Summer Vegetable Tian from *Everyday Dorie* becomes a mainstay in my neighborhood when it comes to answering the question of what to do with all of those late-summer tomatoes, zucchini, and eggplant.

Her newest looks most wonderful, too, which is why I already have it on pre-order from my local bookstore. I encourage you to do the same, get it now and buy it local. And here's a tip: She says "And, just so you know—everyone who pre-orders will receive a terrific

bonus. It's still a secret, but it's really great. Readers will just need to hang on to their receipts."

In the meantime, here's a recipe she made recently and shared on her Facebook feed, a quick and easy-to-make appetizer with ingredients you can get at the local market, one that will go great with a cool drink on a hot summer's eve.

She uses Cabot cheddar for the sharp cheese and extra-sharp, both of which I can get at my local supermarket and are staples in my fridge. But next time I make it I might splurge on some fancy cheddar from my local cheesemonger, just for the fun of it.

Pimiento Cheese

From *Everyday Dorie* by Dorie Greenspan
Yield: Makes about 2 cups

INGREDIENTS:

A generous packed $\frac{1}{3}$ cup (113 grams) pimientos
8 ounces (227 grams) extra-sharp cheddar
2 ounces (57 grams) sharp cheddar
3 tablespoons mayonnaise
 $\frac{1}{4}$ teaspoon fine sea salt
 $\frac{1}{4}$ teaspoon cayenne pepper

DIRECTIONS

Working ahead: you can make this up to a week ahead.
Press the pimientos between sheets of paper towels until they as dry as you can get them and cut each into a few pieces.
If you're using block cheese, cut into small chunks; if the cheese is shredded, you're good to go.



Pimiento cheese is easy to make with easy-to-find ingredients and perfect for a nosh with a cool drink on a hot summer's eve. Photo courtesy of Dorie Greenspan

Put the pimientos in a food processor and pulse just a couple of times to finely chop them. Add both cheeses and pulse to begin chopping them. Add the mayo, salt, and cayenne and pulse and process until the mixture has the texture of tiny-curd cottage cheese. Remove the blade and, using a flexible spatula, give the cheese a last turn; the mix might become smoother and more spread-like, and that's just fine.

Scrape the cheese into a bowl or jar; press a piece of plastic wrap against the surface of the cheese if you're using a bowl. Refrigerate for at least 4 hours. If you can wait a day, that's even better: The mixture will pick up punch during that time.

Serve straight from the fridge.

(Photograph by @ellensilverman; Food Styling by @norasingley; Prop Styling by @ayasha_pate)

Start Your Ovens

By Pam McMorney
Living Editor

It is the most wonderful time of the year.

Because of the holidays? Because it's time for friends and family to gather? Because of the giving and receiving of gifts?

Yes, yes, yes, of course. But, also, cookies and candy.

Whether you celebrate or not, whether you gather or not, whether you get into the whole gift thing or not, it definitely is a great time of year to make something sweet in your kitchen to share with the people you care about. Here are some of my suggestions.

One of my tried and true recipes for a cookie that just about everyone loves is for Snowball cookies, the recipe from the back of the Land O' Lakes box. This recipe calls for pecans but you can use walnuts just as well, and be sure to toast the nuts lightly before processing.

Another recommendation? Anything in Dorie Greenspan's wonderful cookbook, *Dorie's Cookies*. Dorie admits to it being one of her favorite cookbooks in a recent newsletter and, in that newsletter, offered recipes for Do-Almost-Anything Vanilla Cookie Dough and Do-Almost-Anything Chocolate Cookie Dough. As the names suggest, both recipes offer the opportunity for multiple variations, meaning you can assemble an impressive cookie box of cookie platter just by playing with these: Double-Ginger Crumb Cookies, Chocolate-Cranberry and Almond Cookies, Vanilla Polka Dots, Chocolate-Raspberry Thumbprints. And more. Get the recipes and find out about additional variations here: doriegreenspan.substack.com/p/holiday-cookies.

And if you want to upgrade those cookies to an even more impressive gift, buy (from your local indie bookseller) and wrap the book itself, and put that under the tree with the box of cookies.

Something new I might try this year is this simple recipe from cookbook author Sara Moulton, one we can do without even turning on the oven. The ingredients are 1 1/2 cups dried apples; 1/2 cup Medjool dates, cut in half, pits removed; 1/2 tablespoon agave nectar; 1/2 teaspoon nutmeg; 2 teaspoons ground cinnamon; and 1/2 cup toasted walnuts. She says, "toss everything listed into a food processor, pulse, and roll into evenly sized bites, about 1 inch round."

What are some of your favorites? Let me know at p.mcmorney@shorepublishing.com and I'll share them with our readers.

Snowball cookies Photo courtesy of Land O' Lakes

DO-ALMOST-ANYTHING

Snowball Cookies

Adapted from a recipe from Land O' Lakes

INGREDIENTS

8 ounces (2 cups) toasted pecans or walnuts
2 cups all-purpose flour
1/4 teaspoon salt

DIRECTIONS

Heat oven to 325°F.

Process toasted pecans or walnuts in food processor until finely chopped. Transfer chopped pecans to a bowl; stir in flour and salt. Set aside.

In another bowl, cream butter and granulated sugar for about 2 minutes or until fluffy. Beat in vanilla. Add nut mixture and beat just until dough is combined.

1 cup Land O Lakes® Butter, softened
1/4 cup granulated sugar
1 teaspoon vanilla extract
1/2 cup powdered sugar

Shape about a tablespoon of dough into a 1-inch ball. Repeat and place balls about 1-inch apart, onto ungreased cookie sheets. Bake 16 to 18 minutes or until very lightly browned. Let cookies cool on cookie sheet 5 minutes; transfer to cooling rack to cool completely.

Place powdered sugar into shallow bowl; roll cooled cookies in sugar to coat.

Re-roll the cookies in powdered sugar before serving.

Dec. 2021



Holiday Desserts

The warm flavors of chai tea, at once exotic and familiar, are the perfect base for these slim bars. There's no standard for which spices are included in chai or in what proportions, but you usually look forward to pepper, cardamom, cloves, cinnamon, and ginger. I mix the chai with melted butter to distribute its linchpin flavors evenly throughout the dough, and I add extra ginger and cinnamon as well as honey, which you'd want with your chai, and orange zest, which is so right with the tea. The bars can be left plain—they've got enough flavor to stand happily on their own—or slicked with a little melted milk chocolate. I always go for the chocolate.

-Dorie Greenspan

CHOCOLATE-COVERED CHAI-TEA BARS

Courtesy of Dorie Greenspan, author of *Everyday Dorie*
Makes 16 bars

- | | |
|---------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| 1 cup (100 grams) almond flour | 1 tablespoon honey |
| $\frac{1}{3}$ cup (45 grams) all-purpose flour | 1 teaspoon pure vanilla extract |
| $\frac{1}{4}$ cup (50 grams) sugar | 1 tablespoon chai tea (from 3 teabags) |
| $\frac{1}{4}$ teaspoon ground ginger | 1 stick (8 tablespoons; 4 ounces; 113 grams) unsalted butter, melted and still warm |
| $\frac{1}{4}$ teaspoon ground cinnamon | 3 ounces (85 grams) milk chocolate, for the glaze (optional) |
| $\frac{1}{4}$ teaspoon fine sea salt | |
| Finely grated zest of 2 clementines, 1 tangerine, or 1 orange | |
| 3 large egg whites, at room temperature, lightly beaten with a fork | |

WORKING AHEAD

You can wrap the unglazed cake (or bars) in plastic wrap and keep it at room temperature for up to 4 days or freeze it for up to 2 months.

1. Center a rack in the oven and preheat it to 350 degrees. Butter an 8-inch square baking pan and line the bottom with parchment paper.
2. Put both flours, the sugar, ginger, cinnamon, and salt in a large bowl and whisk (or stir with a fork) to blend and work out any clumps of almond flour. Stir in the zest. Pour the whites over the dry ingredients and mix them in with a flexible spatula. It takes a minute or so to blend in the whites; when they're in, you'll have a thick batter. Stir in the honey and vanilla. Stir the tea into the warm melted butter and pour the butter over the batter. Working patiently (you'll think there's too much butter, but there isn't), stir and fold the batter until the butter is fully incorporated. You'll have a beautiful, smooth batter with a silky sheen. Scrape it into the pan—it will be a thin layer—and use the spatula to even the top.
3. Bake for 25 to 27 minutes, until the cake is a deep golden brown and just starting to pull away from the sides of the pan. Poke the top, and it will feel firm and just a bit springy; a tester inserted into the center of the cake will come out clean. Transfer the pan to a rack and wait for 3 minutes, then run a table knife between the cake and the sides of the pan. Invert the cake onto the rack, peel away the paper, invert onto another rack, and allow to cool to room temperature.
4. If you'd like to glaze the bars, melt the chocolate in a heatproof bowl over barely simmering water or in the microwave. However you do it, melt it slowly and carefully—milk chocolate has an unpleasant way of going from smooth to grainy and then burnt; baby it. Pour the chocolate over the top of the cake and spread it evenly over the surface. Slide the glazed cake, on the rack, into the refrigerator for about 30 minutes to set the chocolate.
5. Cut the cake into 16 bars or, if you're not using the entire cake, into only as many bars as you need; the rest of the cake will keep better if it's in a larger piece. If the cake was glazed and refrigerated and the bars are still cold, let them sit until they come to room temperature.

STORING

Kept in a covered container, glazed bars will hold for about 2 days at room temperature; unglazed bars will be good for up to 4 days. Glazed or not, the bars can be wrapped airtight and frozen for up to 2 months. It's easiest to put the glazed bars in the freezer uncovered and then wrap them when they're frozen.



Photo by Ellen Silverman

HOLIDAY BAKING TIPS

FROM DORIE GREENSPAN

2018

The holidays are the best time to bake and the perfect time to share what you've baked. Here are a few ideas for getting a jump on the sweet season:

Find recipes that you can make ahead and freeze. Butter cakes freeze well, as do most Bundt cakes. There are even frosted cakes that you freeze—it's like having a ready-to-go party in your freezer.

You can freeze the Chocolate-Covered Chai-Tea Bars: freeze the uncut, fully glazed cake on a baking sheet lined with parchment, plastic, or foil and then, when it's solid, wrap it airtight. If, when the cake is defrosted, the glaze is a little dull, you can bring back its gloss by giving it a few puffs of heat from a hairdryer. Cut into bars just before serving.

Make big batches of chocolate-chip and other drop-cookie dough, put the balls of dough on a lined baking sheet, and freeze. When the balls are solid, pop them into plastic bags and pack them airtight. Dip into your stash any time you want freshly baked cookies. Leave the balls of dough on your counter while you pre-heat the oven, and then bake away.

Make a double-batch of slice-and-bake cookies (or make lots more—the logs of dough can stay in the freezer for 2 months). When you're headed off to a friend's house, bake one log and bring the cookies along with the other unbaked log to stow in their freezer—it's a double gift: cookies for now and more for later.

-Dorie Greenspan



EXERCISE BLOCK

1. Place block on floor
2. Walk around it twice
3. Sit down & relax!

CONGRATULATIONS!
YOU HAVE JUST WALKED
AROUND THE BLOCK TWICE



Chocolate-Pistachio Biscotti

Nonstick cooking spray

2 cups unsifted
all-purpose flour

1 cup granulated sugar

$\frac{1}{3}$ cup Dutch-processed
unsweetened cocoa
powder

1 tsp baking soda

$\frac{1}{2}$ tsp salt

1 Tbsp each instant
espresso powder
and hot water

1 tsp vanilla extract

2 large eggs

Whites from 2 large eggs

2 (1-oz) squares
unsweetened
chocolate, melted,
cooled

$\frac{1}{2}$ cup coarsely chopped
unsalted pistachio nuts

● Preheat oven to 350°F. With cooking spray, lightly coat large baking sheet. In large bowl, whisk flour, sugar, cocoa powder, baking soda and salt.

● In medium bowl, dissolve espresso powder in water. Whisk in vanilla, eggs, egg whites and chocolate. Add to flour mixture with pistachio nuts. With wooden spoon, work wet ingredients into dry mixture just until combined (dough will be sticky).

● Divide dough in half. With lightly floured hands, shape dough halves into 2 (14 x 2-in.) logs; place logs 3 in. apart on prepared baking sheet.

● Bake 30 minutes or until firm to touch; let cool on baking sheet on

wire rack 10 minutes. With serrated knife, cut logs diagonally into $\frac{1}{2}$ -in.-thick slices; discard ends. Place slices on baking sheet (they can touch). Bake 15 minutes, until dry, turning over after 7 minutes. Let cool completely.

■ Makes 4 dozen biscotti.
Per biscotti: 55 calories,
2 g fat, 9 mg cholesterol,
54 mg sodium. ■



LINZER

Raspberry Cheesecake Bars

MAKES: 32 bars.

PREP: 15 minutes.

BAKE: at 350° for 50 minutes.

REFRIGERATE: at least 2 hours.

- 1 box (18.25 ounces) lemon cake mix
- ½ cup cornflake crumbs
- 3 eggs
- ½ cup (1 stick) unsalted butter, melted
- 2 packages (8 ounces each) cream cheese, softened
- ¼ cup sugar
- 1 teaspoon almond extract
- 1 cup seedless raspberry preserves
- ½ cup sliced almonds

1. Heat oven to 350°. Coat 13 x 9 x 2-inch baking pan with nonstick cooking spray.
2. Set aside ½ cup of the cake mix. In a medium-size bowl, stir together the remaining cake mix, cornflake crumbs,

1 egg and ¼ cup of the butter. Press into the bottom and partially up sides of the prepared baking pan.

3. In a medium-size bowl, beat cream cheese, sugar, almond extract and remaining two eggs; spread over crust. Dollop cream cheese mixture with preserves and gently spread over cream cheese.

4. Sprinkle reserved cake mix over the top and drizzle with remaining ¼ cup butter. Bake at 350° for 25 minutes. Sprinkle with sliced almonds and bake an additional 25 minutes or until set.

5. Cool completely in pan on cooling rack. Refrigerate for at least 2 hours. Cut into 32 bars and serve slightly cool.



Blackberry Linzer Cookies

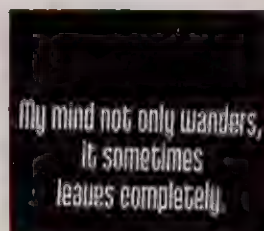
- 1½ cups (3 sticks) butter, softened
- 1 cup granulated sugar
- 1 egg
- 1 egg yolk
- ½ tsp. vanilla
- 3½ cups all-purpose flour
- 1¼ tsp. ground cinnamon
- 1 tsp. baking powder
- 1 tsp. finely shredded lemon peel
- ¾ cup blackberry jam
- Sifted powdered sugar

In a large mixing bowl, with an electric mixer, beat butter on medium speed for 30 seconds. Add granulated sugar; beat until combined, scraping bowl. Beat in egg, yolk, and vanilla. In a small bowl combine flour, cinnamon, and baking powder; add to butter mixture. Beat until combined. Stir in lemon peel. Divide

dough in half. Cover and chill for 2 to 3 hours or until easy to handle.

Preheat the oven to 350°F. On a lightly floured surface, roll half of the dough at a time to ¼-inch thickness. (Keep remaining dough chilled in the refrigerator until ready to use.) Cut out cookies with a 2½-inch round cookie cutter. Cut out a smaller circle (1 inch) from the cen-

ter of half of the 2½-inch cookies. Reroll the scraps. Place the cookies on an ungreased cookie sheet. Bake 10 to 12 minutes or until bottoms are lightly browned. Cool on a wire rack. Carefully spread solid cookies with blackberry jam. Sift powdered sugar over the cookies with circle cutouts; place them on top of jam. Makes about 25 cookies. □



LINZER

new large linzer cutters

Two fluted-steel cutters in each design – one large, one small – make pretty linzer cookies the easy way. Set includes teddy bear, tree, star, and heart. **9543 \$9.95**

nut flours

pecan meal 16 oz.	3437	\$6.95
hazelnut flour 8 oz.	3450	\$7.95
almond flour 8 oz.	3496	\$7.50

extra-strong nut flavors

These intense flavors and oils are ideal for baked goods or homemade candy. Please specify flavor. 1 oz. **1748 \$6.95**

SAVE buy 3 or more flavors **\$5.95 each**

- Bitter Almond
- Creamy Hazelnut
- Vanilla Butternut



holiday preview

linzer cookies

Lovely Linzers! Who knew it could be this easy to make gorgeous filled cookies?

Cookies

- 1 cup (2 sticks) unsalted butter
- 1/2 cup (3 1/2 ounces) granulated sugar
- 1 cup (4 ounces) confectioners' or glazing sugar (p. 9)
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 teaspoons vanilla extract (p. 12) or 2 drops creamy hazelnut, bitter almond oil, or vanilla butternut flavor
- 1 cup (3 1/8 ounces) almond flour or 1 cup (2 1/2 ounces) hazelnut flour (toasted (p. 5) or plain; or 1 cup (2 3/4 ounces) pecan meal
- 2 1/4 cups (9 1/2 ounces) King Arthur Unbleached All-Purpose Flour (p. 14)

- 1 large egg
- 1 cup (12 ounces) seedless raspberry jam or apricot jam; or chocolate praline filling (below)
- confectioners' or glazing sugar, for dusting

Chocolate Praline Filling

- 1/2 cup (5 ounces) hazelnut praline paste (p. 13)
- 1 cup (6 ounces) chopped bittersweet chocolate or 1 cup bittersweet chips

To make the cookies: Beat together the butter, sugars, baking powder, salt, cinnamon, and flavor. Mix in the nut flour, flour, and egg. Divide the dough in half, wrap, and refrigerate for 60 minutes, for easiest rolling.

Roll the dough 1/8" thick. Cut the dough into shapes with large linzer cutters. Use small cutters to cut a design out of the

center of half the cookies. Transfer the cookies to an ungreased or parchment-lined baking sheet. Bake in a preheated 375°F oven for 8 to 10 minutes, until lightly browned on the edges. Cool on a rack.

To make the filling: Melt the praline paste and chocolate in a double boiler or in a microwave on low power, stirring until smooth. Cool to lukewarm.

Lightly dust the cookies with confectioners' sugar. Spread the solid cookies with 3/4 teaspoon praline filling or jam. Place a cutout cookie on top of each filled cookie. Let stand for several hours until the filling is set.

Yield: about 5 dozen filled cookies.

new decorating tool set

At last! A user-friendly cookie and cake decorating set that's simple enough for everyone in the family to use, kids to grandparents. Five squeeze bottles and five different tips let you write a message, shape a star, pipe a ribbon... Easy instructions and recipes. Top-rack dishwasher-safe. Shown right. **2852 \$19.95**

new cookie decorating set

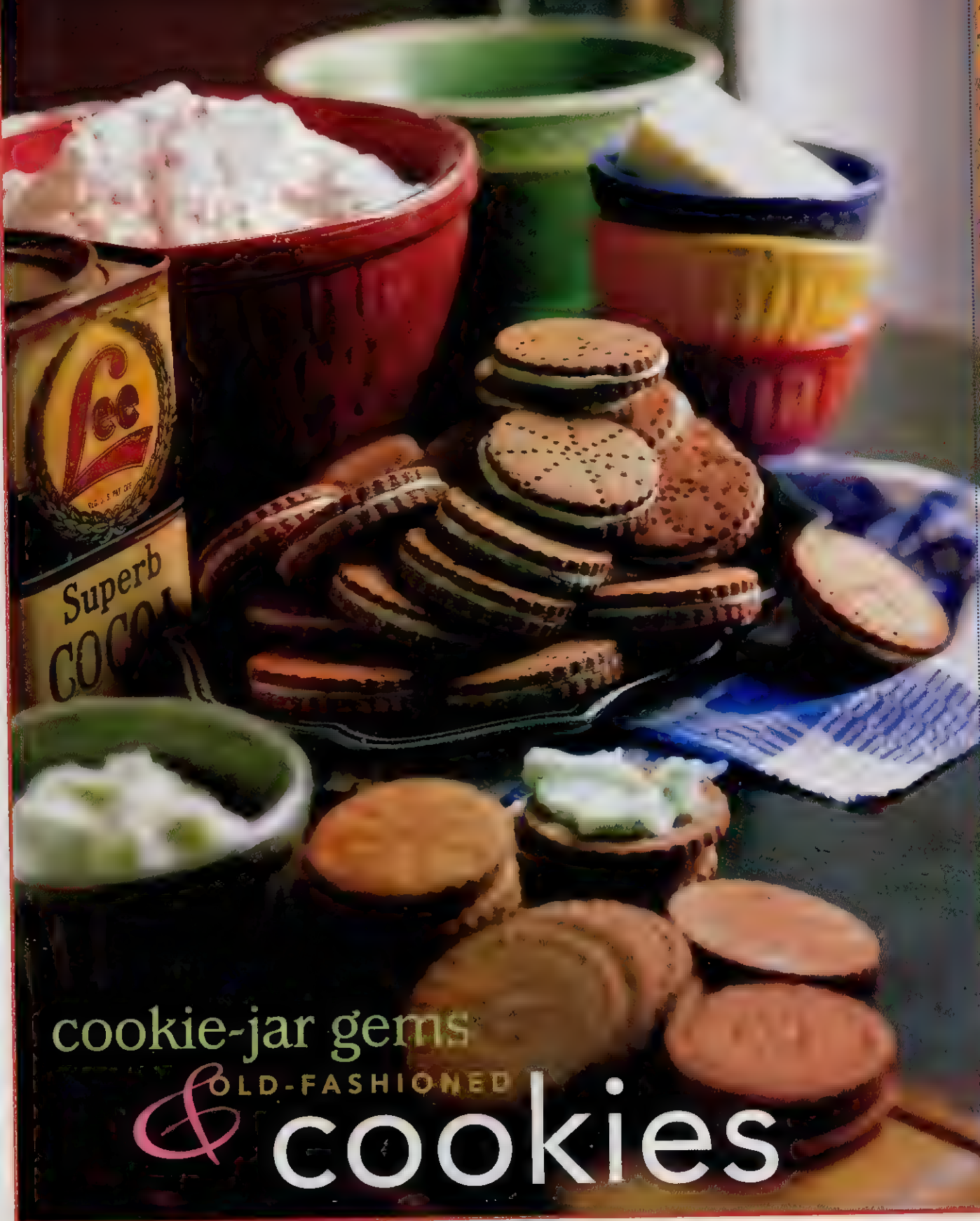
Make your holiday cookies sparkle and shine with red and green sugars, and white glitter. Spatula and cookie icing mix complete the set. Not shown. **2879 \$14.95**

gel paste food colors

Perfect for any kind of icing or decoration. Boxed set of 8 assorted colors. Each in a .75-ounce bottle. **6711 \$12.95**



Chocolate Mint Delights
SEE RECIPE ON PAGE 96



cookie-jar gems



OLD-FASHIONED

cookies



Culinary lore has it that cookies have been around since the seventh century, when sugar was first cultivated in Persia. Given our universal sweet tooth, it's not surprising that cookie fever soon spread all over the world. Today, there are biscuits in Britain, keks in Germany, and galletas in Spanish-speaking countries. Now from Mary Engelbreitland comes a delightful gem of a cookbook, *Mary Engelbreit's Cookies Cookbook*, filled with yummy recipes from "the queendom." There's even a chapter on cookies you can bake with your kids. Some of our favorite, easy-to-make treats are included on these pages. So whip up a batch of freshly baked Chocolate Crackles for your own cookie monsters, or surprise your coworkers with delicate Raspberry Linzer Hearts on Valentine's Day.

PHOTOGRAPHY BY ALISON MIKSCH FOOD STYLING BY SUSAN EHLICH
PROP STYLING BY BARBARA FRITZ RECIPE DEVELOPMENT BY TRACEY SEAMAN AND JUDITH SUTTON

Recipes and photography for this article taken from *Mary Engelbreit's Cookies Cookbook*, ©1998 Mary Engelbreit Ink. Photography ©1998 by Alison Miksch. This cookbook is currently available at bookstores, or by calling Andrews McMeel Publishing at 800-642-6480.

Raspberry Linzer Hearts

Don't trot these hearts out for the Super Bowl snack tray—they are labors of love reserved for romantic gifts and ladies' teas.



MAKES ABOUT 4 DOZEN COOKIES

- 1 cup walnuts (3½ ounces)
- 1 cup whole blanched almonds (4 ounces)
- 1 cup unsalted butter, at room temperature
- 1 cup confectioners' sugar, plus additional, for dusting
- 2 large egg yolks
- 2½ cups all-purpose flour
- ½ cup cornstarch
- 1 cup seedless raspberry or blackberry jam

1. In a food processor, combine the walnuts and almonds and process, pulsing, until finely ground. Set aside.

2. In a large bowl, beat the butter and confectioners' sugar with an electric

mixer until light and fluffy. Beat in the egg yolks. On low speed, gradually add the flour and cornstarch, mixing just until incorporated. Add the ground nuts and mix until just blended. Divide the dough into four pieces, shape each into a disk, and wrap in plastic. Refrigerate for at least 4 hours, or until firm.

3. Preheat the oven to 325°. Grease

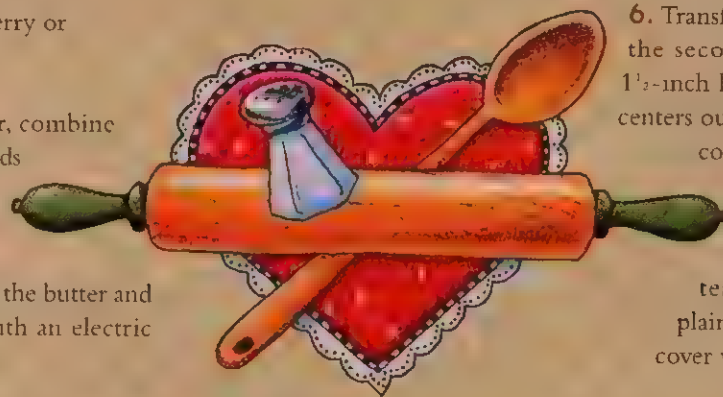
two baking sheets.

4. On a floured surface, roll out one piece of dough at a time until ¼-inch thick. Using a 2½-inch heart-shaped cutter, cut out as many cookies as possible. Place half of the hearts onto one of the prepared baking sheets.

5. Bake for 12 to 15 minutes, until lightly golden. Let the cookies cool slightly, then transfer to wire racks to cool completely.

6. Transfer the remaining hearts to the second baking sheet. Using a 1½-inch heart-shaped cutter, cut the centers out from the hearts. Bake and cool the cutout hearts.

7. Dust the cutout hearts with confectioners' sugar. Spread a rounded teaspoon of jam onto each plain heart cookie bottom and cover with the cutout heart tops.



MAKES 3 DOZEN COOKIES

- 2 cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon ground cardamom
- ¼ teaspoon salt
- 1 cup unsalted butter,
at room temperature
- 1 cup sugar
- 1 large egg yolk
- 1 teaspoon vanilla extract
- 6 ounces bittersweet chocolate,
finely chopped
- 1 tablespoon vegetable oil
- ½ cup natural pistachios or
cashews, finely chopped

1. In a medium bowl, whisk together the flour, baking powder, cardamom, and salt.

2. In a large bowl, beat the butter and

sugar with an electric mixer until light and fluffy. Beat in the egg yolk and vanilla. On low speed, gradually beat in the flour mixture.

3. On a floured surface, form the dough into a 14-inch log and wrap in waxed paper, twisting the ends to seal. Refrigerate for 30 minutes. Unwrap and reroll to refine the shape. Rewrap and refrigerate for at least 3 hours, or overnight.

4. Preheat the oven to 375°.

5. Using a sharp knife, cut the dough into 1/4-inch slices and place 1 inch apart onto ungreased baking sheets. Bake for about 10 minutes or until golden. Transfer the cookies to wire racks to cool completely.

6. In a small saucepan, melt half the chocolate over low heat. Remove from the heat and add the remaining

chocolate and the oil, stirring occasionally until smooth. Scrape into a small bowl. Dip each cookie halfway into the chocolate, sprinkle pistachios over the chocolate, and place the cookies on wire racks until the chocolate sets.

VARIATIONS

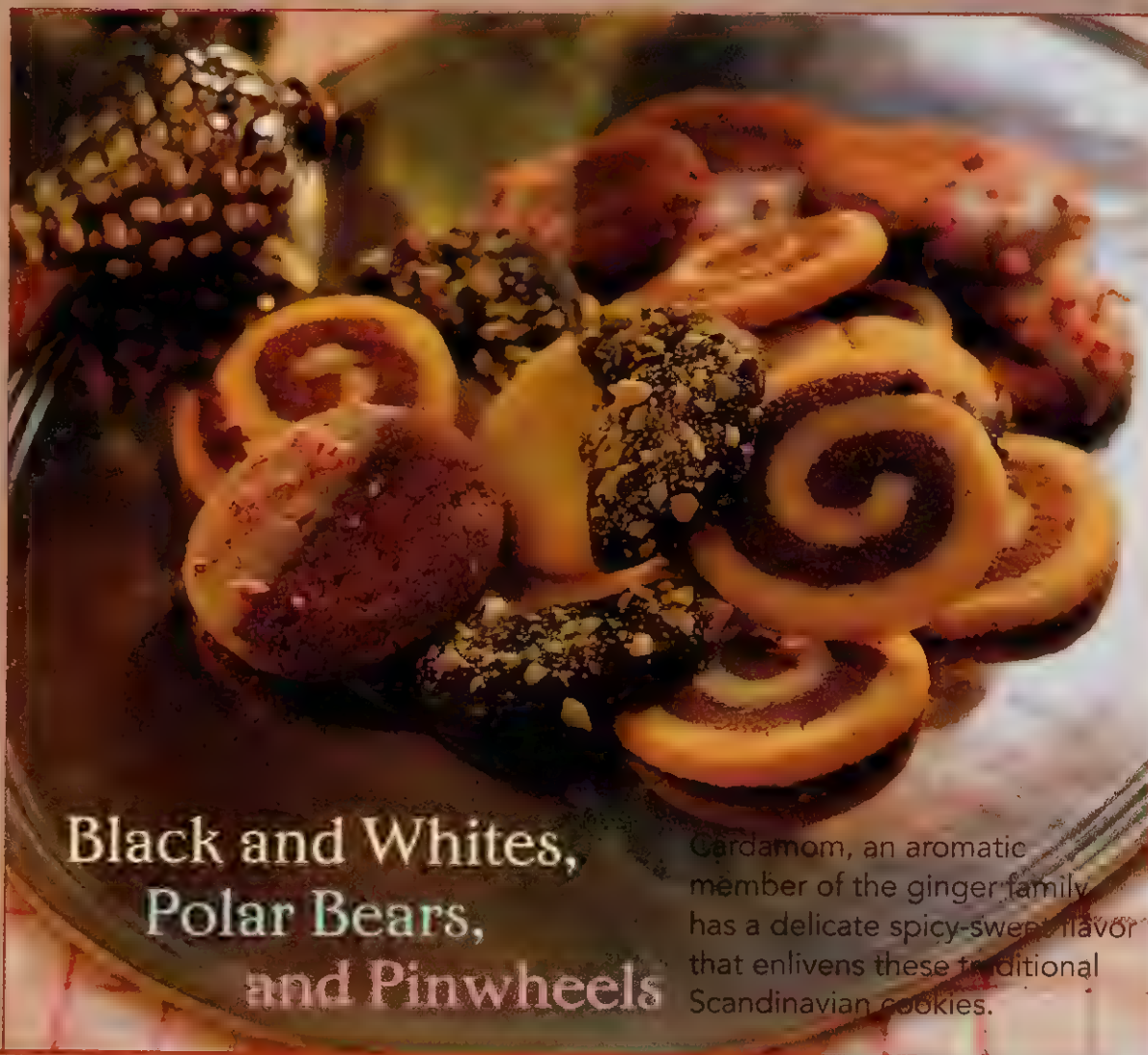
Polar Bears

Make the dough and stir in 2 ounces unsweetened chocolate, melted and cooled. Roll, chill, slice, and bake as directed. Substitute 6 ounces white chocolate for the bittersweet and sprinkle with ½ cup chopped peppermint candy instead of the nuts. Decorate as directed.

Pinwheels

Make the dough and divide it in half. Flatten one piece of the dough

RECIPE CONTINUED ON PAGE 96

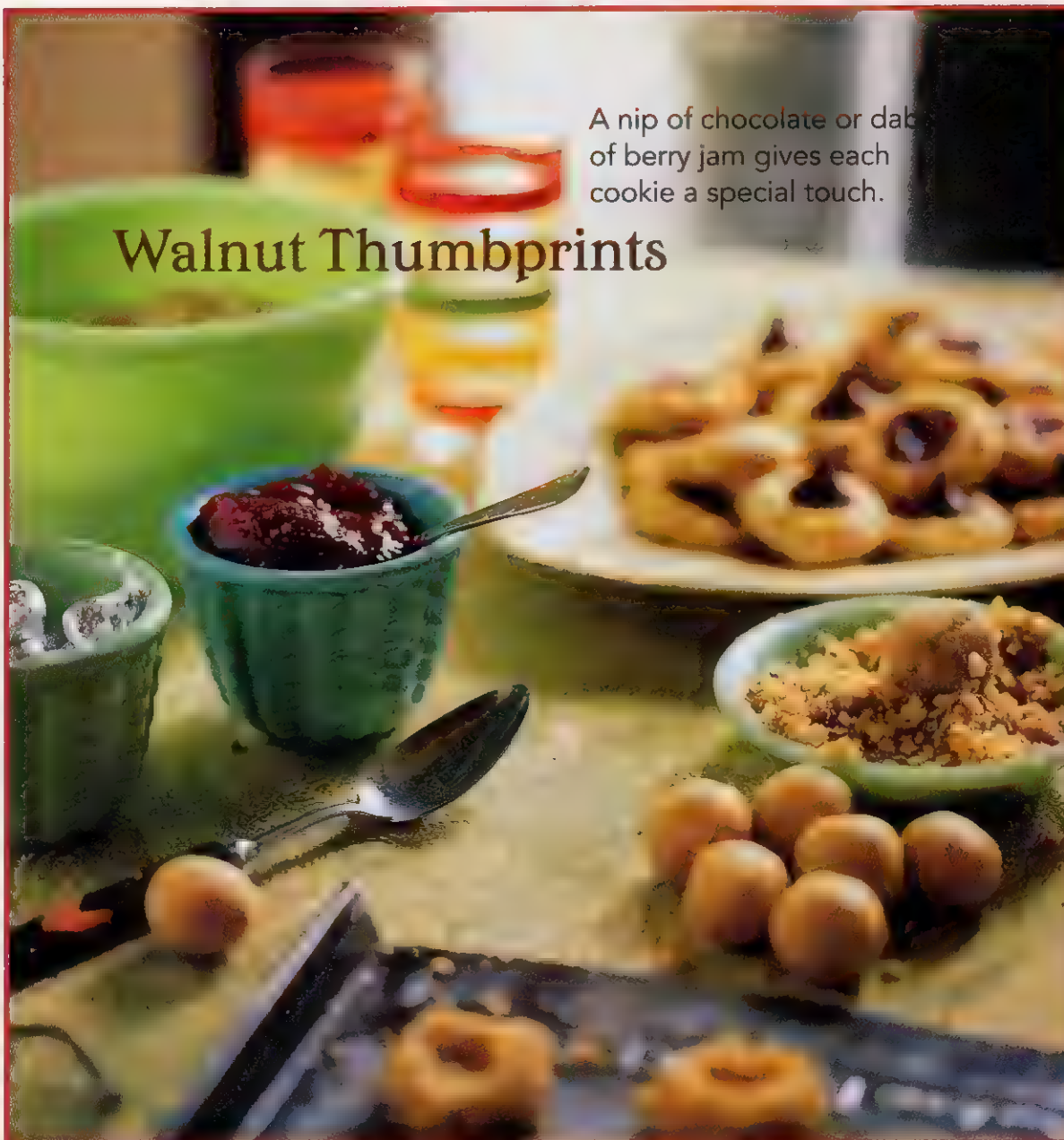


**Black and Whites,
Polar Bears,
and Pinwheels**

Cardamom, an aromatic member of the ginger family, has a delicate spicy-sweet flavor that enlivens these traditional Scandinavian cookies.

A nip of chocolate or dab of berry jam gives each cookie a special touch.

Walnut Thumbprints



MAKES ABOUT 3 1/2 DOZEN COOKIES

- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 10 tablespoons unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 1/4 cup light brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup walnuts, finely chopped
- About 1/2 cup strawberry or raspberry jam

OR

- About 42 chocolate kisses, unwrapped

1. Preheat the oven to 350°.

2. In a medium bowl, whisk together the flour, baking powder, and salt.

3. In a large bowl, beat the butter and both sugars with an electric mixer until light and fluffy. Beat in the egg and vanilla. On low speed, gradually add the flour mixture.

4. Put the walnuts in a shallow bowl. Shape heaping teaspoonfuls of the dough into 1-inch

balls and roll in the walnuts, pressing to coat. Place about 2 inches apart onto ungreased baking sheets, and with your thumb, make a deep depression in the center of each cookie. If using jam, spoon 1/2 teaspoon into each hollow.

5. Bake for 10 minutes, or until golden around the edges. If using chocolate kisses, immediately press a kiss into each hot cookie. Cool the cookies for 3 minutes on the baking sheets, then transfer to wire racks to cool completely.



MAKES ABOUT 3 1/2 DOZEN COOKIES

- 1½ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 10 tablespoons unsalted butter,
at room temperature
- ¾ cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 6 ounces bittersweet chocolate,
melted and cooled slightly

Sifted confectioners' sugar,
for coating

1. Preheat the oven to 350°. Lightly grease two baking sheets.
2. In a medium bowl, whisk together the flour, baking powder, and salt.
3. In a large bowl, beat the butter and granulated sugar with an electric mixer until light and fluffy. Beat in the egg, then beat in the vanilla. Gradually add the melted chocolate, mixing until blended. On low speed,

beat in the flour mixture.

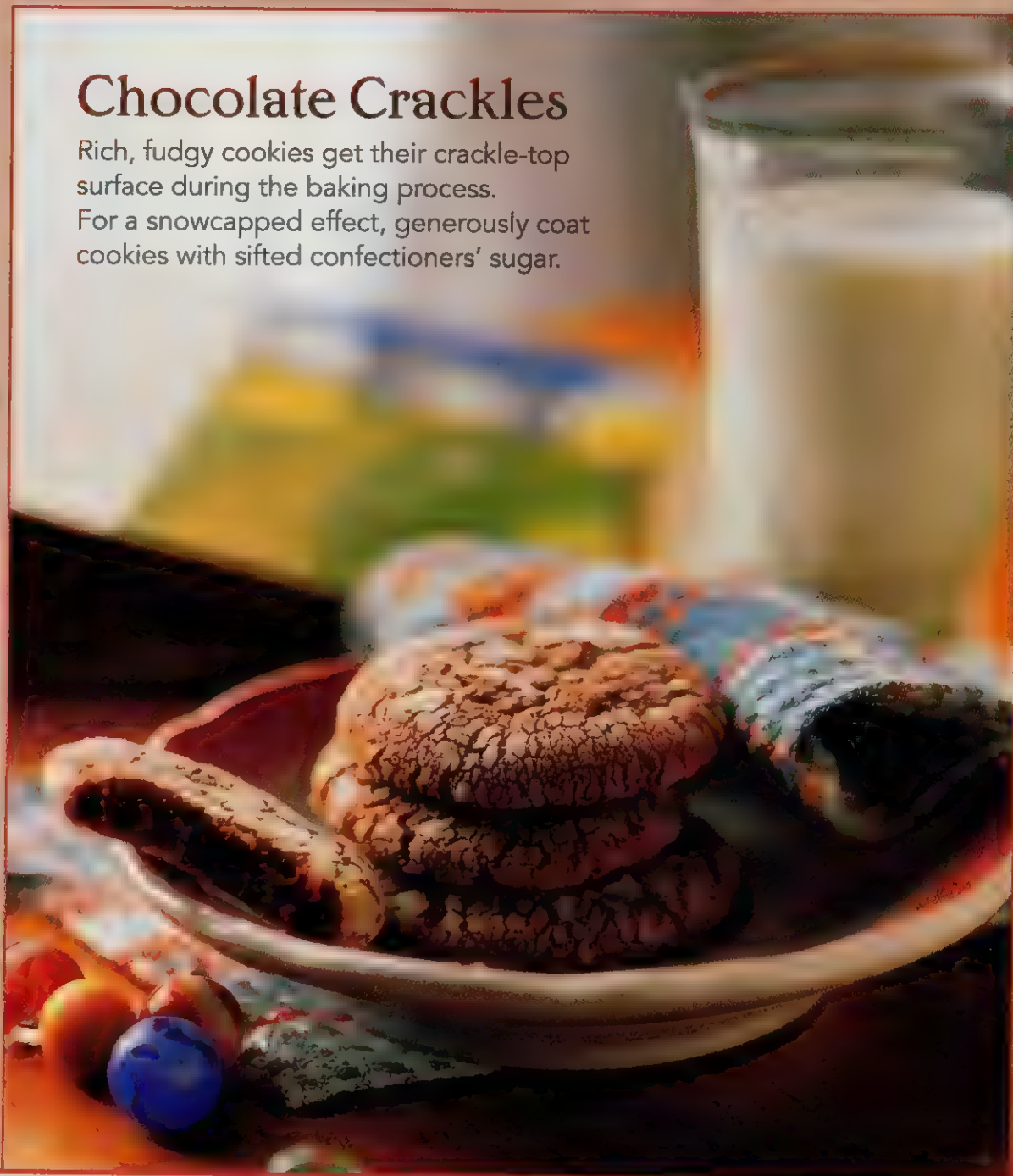
4. Shape level tablespoonfuls of the dough into balls and place the balls 2 inches apart onto the prepared baking sheets. As you fill each baking sheet, roll the balls generously in confectioners' sugar.

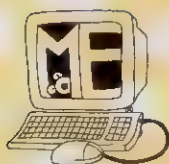
5. Bake for 10 to 12 minutes, until tops are cracked and the cookies are just set. Cool for 1 to 2 minutes on the baking sheets, then transfer to wire racks to cool completely.

Chocolate Crackles

Rich, fudgy cookies get their crackle-top surface during the baking process.

For a snowcapped effect, generously coat cookies with sifted confectioners' sugar.





Come and visit our new web site.
(It's pretty cute.)

Cookie-Jar Gems

CON'T. FROM PAGE 93

and drizzle with 1 ounce melted unsweetened chocolate, and knead it in. Shape each piece of dough into a 6-inch square, wrap in waxed paper, and refrigerate for 1 hour or until firm. Roll out the plain dough between 2 sheets of waxed paper to a 14- x 7-inch rectangle. Remove the top sheet of paper. Roll out the chocolate dough to a 14- x 7-inch rectangle and place on top of the vanilla dough, gently pressing the two doughs together. Beginning with a long side, use the paper to help lift the dough and roll it up into a tight cylinder. Wrap in waxed paper and chill. Slice and bake as directed.



Chocolate Mint Delights

This sandwich cookie is made more grown-up by its mint-flavored cream filling. But if you crave a homemade version of the classic, leave out the mint extract.

MAKES ABOUT 3 1/2 DOZEN COOKIES

Cookie Dough

- 1 1/2 cups all-purpose flour
- 1/2 cup cornstarch
- 1/2 cup unsweetened cocoa powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, at room temperature
- 1/4 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract

Cream Filling

- 2 cups confectioners' sugar
- 1/4 cup vegetable shortening
- 1 tablespoon light corn syrup
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon mint extract
- 2 drops green food color (optional)

1. In a medium bowl, whisk together the flour, cornstarch, cocoa, and salt. Set aside.

2. In a large bowl, beat the butter and granulated sugar with an electric mixer until light and fluffy. Add the eggs, then the vanilla, and beat until blended. On low speed, beat in the flour mixture. Divide the dough into four pieces, shape each piece into a disk, and wrap in plastic. Refrigerate for at least two hours or until firm.

3. Preheat the oven to 350°. Lightly grease two baking sheets.

4. On a floured surface, roll out one piece of the dough at a time 1/8-inch thick. Cut out cookies with a 2-inch round (preferably fluted or scalloped) cutter. Place the cookies about 2 inches apart onto the prepared baking sheets. With a toothpick, decoratively poke holes into each cookie if desired. Bake for about 12 minutes or until firm to the touch. Transfer the cookies to wire racks to cool completely.

5. In a large bowl, beat the confectioners' sugar, shortening, corn syrup, vanilla, mint extract, and food color, if using, with an electric mixer until smooth.

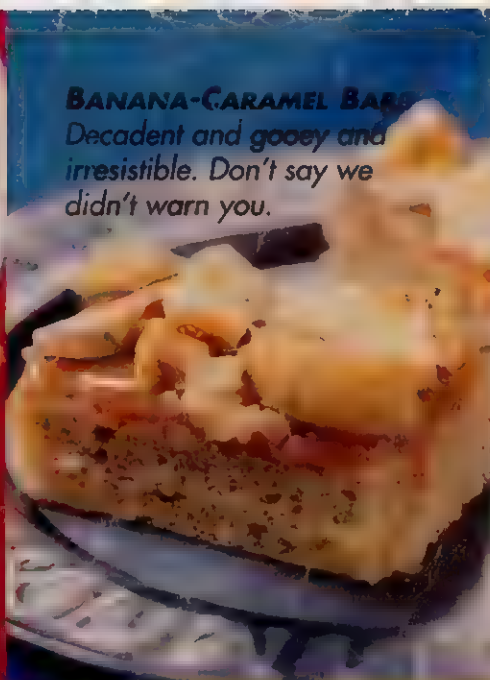
6. Spread a rounded teaspoonful of the cream filling onto the bottom half of the cookies. Top with the remaining cookies and gently press each sandwich together. 🍪

The recipes and photography for this article are taken from the Mary Engelbreit's Cookies Cookbook. Priced at \$16.95, it is currently available at bookstores, or by calling Andrews McMeel Publishing at 800-642-6480. Also available for mail-order through Breit Ideas, SEE PAGE 99



CARROT-WALNUT COOKIES

A carrot-cake cookie complete with cream cheese frosting



BANANA-CARAMEL BAR
Decadent and gooey and irresistible. Don't say we didn't warn you.



MAPLE BROWNIE

Chocolate and maple in the same bar. What's not to love?



APPLESAUCE STREUSEL BARS

Like a mini-coffee cake, and worthy of a java break.



CHOCOLATE CRACKLE-TOP COOKIES
Pour a great big glass of milk.



LEMON CRISPS

Crisp and not too sweet.



OATMEAL SUPERCHIP COOKIES

Two favorites in one.



CHOCOLATE-PEANUT BUTTER COOKIES

Sort of a peanut butter cup, in a cookie.



COOKIE JAR COOKIES

SHOWN ON PAGES 144-145

BY NANCY L. DELL'ARIA

COCONUT BLONDIES

Prep: 7 min Bake: 45 min
Total Cost: \$3.42

- 2 sticks (1 cup) butter or margarine (not spread), softened
- 1½ cups packed light-brown sugar
- 4 large eggs
- 2 teaspoons baking powder
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 bag (7 ounces) sweetened flaked coconut



1. Heat oven to 325°F. Line a 13 x 9-inch pan with foil, letting it extend beyond pan at both ends. Grease foil in pan.
2. In a large bowl with mixer on high speed, beat all ingredients except flour and coconut until pale and fluffy, about 5 minutes. Reduce mixer speed to low and beat in flour just until blended. Stir in coconut. Spread evenly in prepared pan.
3. Bake 40 to 45 minutes until a pick inserted in center comes out clean. Cool in pan on a wire rack.
4. Lift foil by ends onto cutting board. Remove foil. Cut in 24 squares. Store airtight at room temperature up to 1 week.

■ Makes 24. Per square: 211 cal, 2 g pro, 25 g car, 11 g fat, 56 mg chol with butter, 35 mg chol with margarine, 156 mg sod. Exchanges: 1 starch, ⅔ other car, 2¼ fat

MARBLE VARIATION Omit coconut. Make blondies through Step 2, increasing sugar to 2 cups. Remove 1 cup batter. Melt 2 squares (1 ounce each) unsweet-

ened chocolate. Stir chocolate into the 1 cup batter until blended. Spread plain batter in prepared pan. Top with dollops of the chocolate batter, leaving spaces between spoonfuls. Run a table knife through both batters a few times to create a marbled look (use restraint or you'll muddy the effect). Bake, cool and cut as directed.

BANANA-CARAMEL BARS

Prep: 7 min Bake: 20 min (25 min for variation)
Total Cost: \$6.58

BATTER

- 1 cup mashed ripe bananas (3 medium)
- ¾ cup packed light-brown sugar
- ⅓ cup vegetable oil
- ¼ cup 1% lowfat milk
- 2 large eggs
- 1 teaspoon each baking powder and ground cinnamon
- 1 teaspoon vanilla extract
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1¾ cups all-purpose flour

CARAMEL TOPPING

- 1 package (14 ounces) vanilla caramel squares
- ⅓ cup evaporated milk or heavy cream
- 1½ cups dried banana chips, very coarsely chopped
- 1 cup salted cashews, very coarsely chopped



TIP
If you have small children, let them help by unwrapping the caramels.

1. Heat oven to 350°F. Line a 15½ x 10½-inch jelly-roll pan with foil, letting it extend above pan at ends. Grease foil in pan.

2. In a large bowl with mixer on medium speed, beat all Batter ingredients except the flour until blended. On low speed, beat in flour just until blended. Spread in pan.
3. Bake 15 to 20 minutes until a pick inserted near center comes out clean. Remove pan to a wire rack.

4. **Meanwhile make topping:** Put caramels and milk in a small saucepan or microwave-safe bowl. Place over low heat or microwave on high, stirring often, until caramels melt and mixture is smooth. Spread just to edges of baked layer. Sprinkle with banana chips and nuts, pressing them lightly into the caramel. Let cool, then refrigerate about 2 hours for easy cutting.
5. Lift foil by ends onto cutting board. Cut into 50 bars, then remove foil. Refrigerate in an airtight container up to 1 week.

■ Makes 50. Per bar: 107 cal, 2 g pro, 17 g car, 4 g fat, 10 mg chol, 75 mg sod. Exchanges: ½ starch, ⅓ other car, ⅔ fat

APPLESAUCE STREUSEL VARIATION Substitute 1 cup unsweetened applesauce for the bananas. Make Streusel Topping (instead of Caramel Topping): Put 1¼ cups packed light-brown sugar, ¾ cup all-purpose flour, 1 stick (½ cup) cold butter or margarine (not spread), cut in small pieces, and 2 teaspoons ground cinnamon in a large bowl. Stir with a fork or rub mixture between fingertips until crumbly. Stir in 1 cup coarsely chopped pecans. Sprinkle over batter before baking. Bake 20 to 25 minutes. Cool and cut as directed.

PLEASE TURN TO PAGE 162

COOKIE JAR COOKIES

CONTINUED FROM PAGE 159

CARROT-WALNUT COOKIES

Prep: 15 min Bake: 12 min
Total Cost: \$4.55

- 1 stick (½ cup) butter or margarine (not spread), softened
- 1¼ cups packed light-brown sugar
- 2 jars (4 ounces each) baby-food strained carrots
- 1 large egg
- 1 tablespoon freshly grated orange peel
- ½ cup fresh orange juice
- 1 teaspoon each baking soda and ground cinnamon
- ½ teaspoon each salt and ground nutmeg
- ¼ teaspoon ground cloves
- 2½ cups all-purpose flour
- 1 cup chopped walnuts

ORANGE-CREAM CHEESE ICING

- 3 ounces (from an 8-ounce brick) reduced-fat cream cheese (Neufchâtel), softened
- 2 tablespoons butter or margarine (not spread), softened
- 1 teaspoon freshly grated orange peel
- 2 tablespoons fresh orange juice
- 2½ cups confectioners' sugar
- ½ cup chopped walnuts

1. Heat oven to 350°F. Have cookie sheet(s) ready.
 2. Beat all ingredients except flour and nuts in a large bowl with mixer on medium speed until blended (will look curdled).
 3. With mixer on low speed, beat in flour just until blended. Stir in walnuts.
 4. Drop by rounded tablespoonfuls 2 inches apart on ungreased cookie sheet. Bake 10 to 12 minutes until tops look dry. Cool on cookie sheet 1 minute before removing to a wire rack to cool completely.
 5. **Icing:** Beat cream cheese, butter, orange peel and juice until creamy. Beat in confectioners' sugar until blended and smooth. Spread about 1½ teaspoons on each cooled cookie. Sprinkle with walnuts. Let icing set 1 to 2 hours. Refrigerate in an airtight container with waxed paper between layers up to 1 week.
- Makes 48. Per cookie: 123 cal, 2 g pro, 18 g car, 5 g fat, 12 mg chol with butter, 6 mg chol with margarine, 88 mg sod. Exchanges: ½ starch, ⅔ other car, 1 fat

OATMEAL SUPERCHIP COOKIES

Prep: 8 min Bake: 12 min
Total Cost: \$4.80

- 2 sticks (1 cup) butter or margarine (not spread), softened
- ¾ cup packed light-brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1½ cups all-purpose flour
- 3 cups uncooked old-fashioned or quick oats
- 1 bag (11½ ounces) semisweet chocolate mega-morsels or 1 bag (10 ounces) milk chocolate mini-kisses



1. Heat oven to 350°F. Have cookie sheet(s) ready.
 2. In a large bowl with mixer on high speed, beat butter, sugars, eggs, vanilla, baking soda and salt until well blended. On low speed, beat in flour just to blend. Stir in oats and chocolate.
 3. Drop by rounded tablespoonfuls about 1 inch apart onto ungreased cookie sheet.
 4. Bake 10 to 12 minutes or until golden brown. Cool 1 minute on cookie sheet before removing cookies to a wire rack to cool completely. Store airtight at room temperature up to 1 week.
- Makes 40. Per cookie: 149 cal, 2 g pro, 20 g car, 7 g fat, 23 mg chol with butter, 11 mg chol with margarine, 111 mg sod. Exchanges: ⅔ starch, ⅔ other car, 1½ fat

CHOCOLATE CRACKLE-TOP COOKIES

LOW COST

Prep: 8 min Bake: 9 min
Total Cost: \$1.77
This low-fat, eggless cookie has a soft, brownie-like texture.



- 1 stick (½ cup) butter or margarine (not spread), softened
- ½ cup light molasses
- ½ cup unsweetened cocoa powder
- ¼ cup granulated sugar
- 1 teaspoon each baking soda and ground cinnamon
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 1½ cups all-purpose flour
- Topping: ¼ cup sugar

1. Heat oven to 350°F. Have ungreased cookie sheet(s) ready.
 2. Beat all ingredients except flour and Topping in a large bowl with mixer on high speed until well blended.
 3. On low speed, beat in flour just until blended. (Dough will be firm.) Form into 1-inch balls; roll in Topping sugar. Place 1 inch apart on cookie sheet.
 4. Bake 8 to 9 minutes until puffed and cracked. Cool on cookie sheet 1 minute before removing to a wire rack to cool completely. Store airtight at room temperature up to 1 week.
- Makes 48. Per cookie: 51 cal, 1 g pro, 8 g car, 2 g fat, 5 mg chol with butter, 0 mg chol with margarine, 59 mg sod. Exchanges: ¼ starch, ¼ other car, ⅓ fat

CHOCOLATE-PEANUT BUTTER COOKIES

LOW COST

Prep: 7 min Bake: 10 min
Total Cost: \$2.65

- 1 cup peanut butter
- 1½ sticks (¾ cup) butter or margarine (not spread), softened
- ¾ cup granulated sugar
- ¼ cup packed light-brown sugar
- ½ cup unsweetened cocoa powder
- 1 large egg

- 2 teaspoons vanilla extract
- ½ teaspoon baking soda
- 1¼ cups all-purpose flour

1. Heat oven to 375°F. Have cookie sheet(s) ready.
 2. Beat peanut butter and butter in a large bowl with mixer on high speed until creamy. Add remaining ingredients except flour and beat until fluffy. (Dough will be stiff.)
 3. On low speed, beat in flour just until blended. Roll rounded tablespoonfuls into 1¼-inch balls. Place 1½ inches apart on ungreased cookie sheet. Flatten with a table fork, making a crisscross design.
 4. Bake 8 to 10 minutes until tops look dry. Cool on cookie sheet 1 minute, then remove to wire rack to cool completely. Store airtight at room temperature up to 1 week.
- Makes 48. Per cookie: 90 cal, 2 g pro, 8 g car, 6 g fat, 12 mg chol with butter, 4 mg chol with margarine, 70 mg sod. Exchanges: ½ starch, 1¼ fat

TIP
You can use chunky or smooth peanut butter.



LEMON CRISPS

LOW COST

Prep: 8 min Bake: 12 min
Total Cost: \$1.03

- 1 stick (½ cup) butter or margarine (not spread), softened
- ¾ cup sugar
- 1 large egg
- 1 tablespoon freshly grated lemon peel
- 1½ tablespoons fresh lemon juice
- ¾ teaspoon vanilla extract
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- 1¼ cups all-purpose flour
- Garnish: ½ cup sliced almonds or ¼ cup sugar

1. Heat oven to 350°F. Have cookie sheet(s) ready.
 2. Beat butter and sugar in large bowl with mixer on high speed until fluffy. Beat in remaining ingredients except flour until well blended. On low speed, beat in flour just until blended.
 3. Drop by rounded teaspoonfuls 1½ inches apart on ungreased cookie sheet. Sprinkle with almonds or sugar.
 4. Bake 10 to 12 minutes until edges are lightly browned. Cool on cookie sheet 1 minute before removing to wire rack to cool completely. Store airtight at room temperature up to 1 week.
- Makes 44. Per cookie: 52 cal, 1 g pro, 7 g car, 3 g fat, 10 mg chol with butter, 4 mg chol with margarine, 35 mg sod. Exchanges: ¼ starch, ¼ other car, ½ fat

TIP
These crisp-chewy cookies will have a nicely browned edge if baked on a regular thin cookie sheet rather than a thick or insulated one.



A
polar



Coal Cookies

Naughty or nice? Naughty earns you coal in your stocking! Tuck a package of these "coal" cookies in the toe of your favorite "naughty" person's stocking on Christmas Eve.

- 1/2 cup (4 ounces) unsalted butter
- 1 1/3 cups (10 ounces) brown sugar
- 3/4 teaspoon baking powder (p. 11)
- 1 1/2 teaspoons espresso powder (p. 8)
- 1 tablespoon (1/2 ounce) vanilla extract (p. 6)
- 1/2 teaspoon salt
- 2 large eggs
- 2/3 cup (2 ounces) Dutch-process cocoa (p. 8)
- 1 1/2 cups (6 1/2 ounces) King Arthur 100% Organic White Whole Wheat Flour or King Arthur Unbleached All-Purpose Flour (p. 14)
- 2 cups (12 ounces) semisweet chocolate chips* (p. 8)

*Or a mixture of raisins, chips, and nuts.

Preheat the oven to 350°F. Lightly grease two baking sheets, or line them with parchment. Or lightly grease a mini-muffin pan. Or use a combination of pans: the recipe makes 36 cookies.

In a medium bowl, cream together the butter, sugar, baking powder, espresso powder, vanilla, and salt. Add the eggs, beating until smooth. Stir in the cocoa powder, then the flour; the dough will be stiff. Mix in the chocolate chips, or the chips/raisins/nuts.

Drop the dough by tablespoonfuls (about 1 1/2" balls, about 1 1/8 ounces) onto the prepared baking sheets, or into the mini-muffin cups; a tablespoon cookie scoop is the perfect tool for this. Bake the cookies for 12 minutes (on a baking sheet); 15 minutes (in an aluminum mini-muffin pan), or 21 minutes (in a silicone mini-muffin pan); they'll look not-quite-done in the center. Remove them from the oven, and allow the cookies to cool for about 10 minutes; or the mini muffins to cool for 20 minutes. Gently squeeze and shape the cookies into uneven balls, to resemble chunks of coal. Yield: 3 dozen cookies.

Note: Cookies stay fresh at room temperature no longer than a week. For extended storage, bake, then freeze immediately to serve later.

Silicone Mini-Muffin Pan

9 1/2" x 13 1/2" silicone pan makes 2 dozen treats at once. Perfect for Coal Cookies!

5775 \$26.95

Cookies from Christmas past

150 PIZELLE
144 CHOC. BISCOTTI
164 PECAN BALLS



STAPLES

Food styling by Karen Tack Prop styling by Cathy Cook



Jigsaw Cookies



Cookie Jigsaw

Cookie Jigsaw

pictured above

Associate Food Director Debby Goldsmith has fond memories of making an adorable cookie puzzle with her mother every year during the holidays. The original recipe came from a December 1965 issue of *Good Housekeeping*. Goldsmith updated the recipe and continued the tradition with her son, Brandon, now 13, who as a little boy always got a thrill out of the unique confection. Goldsmith says that if you want to make the puzzle ahead of time, it's best to wrap and freeze undecorated pieces; then unwrap, thaw completely, and follow decorating directions.*

PREP 1 hour 15 minutes plus cooling and decorating

BAKE about 30 minutes

MAKES about 3½ dozen cookies

lightweight cardboard or sturdy paper for pattern template
 ¾ cup butter or margarine (1½ sticks), softened
 ¾ cup sugar
 1 large egg
 1 tablespoon milk
 2 teaspoons vanilla extract
 2½ cups all-purpose flour
 1½ teaspoons baking powder
 ¼ teaspoon salt
 ¼ cup light corn syrup
assorted decorations: green, red, white, yellow, and blue sugar crystals; chocolate sprinkles; multicolor, white, and star-shaped candy decors; and small round yellow candies

1. On cardboard or paper, draw a Christmas-tree template 10 inches high (from tip of tree to top of trunk) and 10½ inches wide (at base

*Recipe is suitable for packing and shipping.



Ginger Cutouts

STAPLES



of tree above trunk), with a 1-inch high by 2-inch wide trunk. Cut out template and set aside.

2. In large bowl, with mixer at medium speed, beat butter and sugar until creamy. Beat in egg, milk, and vanilla until well blended (mixture may look curdled). On waxed paper, combine flour, baking powder, and salt. At low speed, beat in flour mixture just until blended. Pat dough into a small rectangle.

3. Preheat oven to 325°F. Grease and flour large cookie sheet. Place dough in center of cookie sheet. With floured rolling pin, roll dough into 13" by 11" rectangle. Bake 15 minutes.

4. Place cookie sheet on wire rack; center tree template lengthwise on warm cookie. With knife, cut around template into cookie; remove template, leaving tree outline. Press

floured 1½-inch star-shaped cookie cutter into cookie at top of tree; remove cutter, leaving star outline.

Press floured 1-inch round cookie cutters into tree in several places, leaving ornament outlines. Press 2½-inch star cutter into remaining cookie around tree, leaving star outlines.

5. Cut Christmas tree into various geometric-shaped puzzle pieces, being careful not to cut into ornament outlines. Cut remaining cookie around tree into puzzle pieces, being careful not to cut into star outlines.

6. Return cookie sheet to oven and bake 12 to 14 minutes longer or until cookie is light brown. Set cookie sheet on wire rack; cut through all designs and pieces. Cool cookie puzzle on cookie sheet 10 minutes. Carefully slide puzzle, in 1 piece, onto wire rack; cool completely.

7. To decorate: In 1-quart saucepan, heat corn syrup to boiling over

medium heat, stirring frequently. Boil 1 minute, stirring. Remove round ornament pieces from tree; brush tree and trunk with corn syrup. Sprinkle tree with green sugar crystals to coat, then attach small round yellow candies as desired. Sprinkle or dip trunk into chocolate sprinkles. Brush ornament pieces with corn syrup; sprinkle or dip into choice of colored sugar crystals or decors. Remove star decorations from around tree; brush with corn syrup and sprinkle or dip into yellow sugar crystals. Brush puzzle pieces around tree with corn syrup; sprinkle with blue sugar crystals to coat, then sprinkle lightly with white decors and stars. Reheat corn syrup if it becomes too thick.

8. Allow puzzle pieces to dry completely, about 1 hour. When pieces are dry, reassemble puzzle on large tray to serve, or store (*continued on page 143*)

Decorating: a short and sweet guide

Cutout cookies with bright trimmings, like cheerfully wrapped packages, are always inviting. But let's face it, most of us don't have time to pipe on frostings or paint on intricate designs (as our talented cookie stylist Karen Tack did; see pages 136–139). These methods work their magic in minutes and are fun to do with kids.

BEFORE-BAKING BRUSHES

Egg-yolk wash Beat 1 large egg yolk with ¼ teaspoon water. Divide beaten egg among a few small cups and tint each with food coloring.

Milk paint Tint a couple of tablespoons of evaporated milk with food coloring for an old-fashioned glazed look.

AFTER-BAKING FLOURISHES

Sugar coating Boil 1 cup light corn syrup for 1 minute, stirring. Brush syrup on cookie; dust with colored sugar crystals, sprinkles, or candy decors. Or, fill small bowls with trimmings and dip in cookies to decorate.

Fast frosting Whisk 1½ cups confectioners' sugar with 1 to 2 tablespoons milk until blended; tint with desired food coloring and brush on.

Marbling Brush on a thin coat of Ornamental Frosting (page 164). With tip of small paintbrush, drop dots of another frosting color on top. Using a toothpick, drag the edges of the colored dots through the base frosting in a swirling motion to create fanciful designs.

Candy land Frost cookies with store-bought frosting, then press on chocolate chips, miniature marshmallows, gumdrops, gummy candy, etc., to create tempting treats.


Hot chocolate Melt white or dark chocolate; pour into small self-sealing plastic bag. Snip ¼ inch off a bottom corner of bag (this is your writing tip). Drizzle over baked cookies. Variations: Write names, draw simple shapes such as hearts and stars, or use the chocolate as a glue to anchor decors or candies. Allow 2 hours or more to dry.

After cookies have dried, store in a tightly covered container with waxed paper between layers.

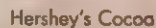
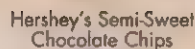


Hershey's Chocolate Peanut Butter Chip Cookies

- 2 1/4 cups all purpose flour
 1/3 cup Hershey's Cocoa
 1 teaspoon baking soda
 1/2 teaspoon salt
 1 cup (2 sticks) butter or margarine
 softened
 3/4 cup granulated sugar
 3/4 cup packed light brown sugar
 1 teaspoon vanilla extract
 2 eggs
 1 1/2 cups (10 oz pkg.,
 nonfat), Peanut Butter Chips
 1 cup chopped nuts (optional)

1. Heat oven to 375°F
 2. Stir together flour, cocoa, baking soda and salt. Beat butter, granulated sugar, brown sugar and vanilla in electric bowl on medium speed of mixer until creamy. Add eggs, beat well. Gradually add flour mixture, beating well.
- 
- Stir in peanut butter, chips. Add nuts if desired.
- Drop by rounded teaspoons onto ungreased cookie sheet.
3. Bake 8 to 10 minutes or until set. Cool slightly, remove from cookie sheet to wire rack. About 5 dozen cookies.

and substitute with any variety of Hershey's Bake Shoppe Pieces.



2/3 cup whipping cream
2 cups (12 oz. pkg.) Hersey's®
Semi-Sweet Chocolate Chips
2 teaspoons vanilla extract
Coatings (see below)

1. Heat cream in heavy 2 quart saucepan just to boiling. Remove from heat. Add chocolate chips. Stir with whisk until melted and smooth. Stir in vanilla. Pour into medium bowl. Cover and refrigerate 3 hours or until firm.
2. Line baking sheet with wax paper. Drop chocolate mixture by heaping teaspoons onto prepared baking sheet. Freeze about 45 minutes or until firm.
3. Place desired coatings in separate bowls. Shape frozen chocolate truffles between hands to form 1 ball. Roll in desired coatings. Cover and refrigerate 2 hours. Serve cold. Truffles keep in airtight container in refrigerator for 1 week. Yields 30 truffles.

Coatings: Hershey's Cocoa
Mounds Sweetened Coconut Flakes
Skor English Toffee Bits Rais. O Bunch
Almond Toffee Bits, or chopped Hershey's
Semi-Sweet Chocolate Chips
Hershey's Milk Chocolate Chips
Hershey's Cinnamon Chips
Hershey's Mini Kisses Milk Chocolates,
Reese's Peanut Butter Chips





YOU
ARE
HERE



and it's dinnertime and you're not in the mood for pizza (again) and wouldn't it be great if someone whipped up

a nice home-cooked meal? Of course, the kids are under seven so that rules them out and your husband

is more lost than you in the kitchen, but instead of some drive-thru, you head to that information super-highway to **Crisco.com**

You click "beginner", select the ingredients you have, the time you have, and

they find recipes to match. It's like Dinner 101. In fact, it's so easy that when it comes to the kitchen, you never feel lost again.



my mother
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START COOKING WITH CRISCO

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when in doubt...MUMBLE



Come and Get it

F O L O W

puzzle in tightly covered container at room temperature up to 1 week.

■ Each cookie: About 95 calories, 1 g protein, 15 g carbohydrate, 4 g total fat (2 g saturated), 0 g fiber, 15 mg cholesterol, 80 mg sodium.

Anise Slices

Features Editor Mary Kate Hogan shares the secrets of her aunt Anne, 90, a wonderful baker. This family favorite is delicious and simple to make, and the cookies keep well—if they aren't devoured right away! Freeze the dough up to a month ahead, then just slice and bake when hungry.*

PREP 30 minutes plus chilling
BAKE about 12 minutes per batch
MAKES about 6 dozen cookies

- ¼ cup sugar
- ¼ cup butter (1 stick), softened (no substitutions)
- 1 large egg
- ½ teaspoon vanilla extract
- 1¼ cups all-purpose flour
- 1 tablespoon anise seeds, crushed
- ½ teaspoon baking powder
- ¼ teaspoon salt

1. In large bowl, with mixer at medium speed, beat sugar and butter until creamy, about 1 minute, occasionally scraping bowl with rubber spatula. Reduce speed to low; beat

in egg and vanilla until blended. Beat in flour, anise seeds, baking powder, and salt until well combined, occasionally scraping bowl.
2. Divide dough in half. Shape each half into 5½" by 2" rectangle. Wrap each rectangle in plastic wrap and refrigerate 2 hours or until dough is firm enough to slice. (Or place dough in freezer about 1 hour.)
3. Preheat oven to 350°F. Grease large cookie sheet. With knife, cut rectangle crosswise into scant ¼-inch-thick slices. Place cookies, 1 inch apart, on cookie sheet.
4. Bake cookies 12 to 14 minutes or until lightly browned. Transfer cook-

ies to wire rack to cool. Repeat with remaining dough. Store cookies in tightly covered container at room temperature up to 2 weeks, or in freezer up to 3 months.

■ Each cookie: About 30 calories, 0 g protein, 4 g carbohydrate, 2 g total fat (1 g saturated), 0 g fiber, 7 mg cholesterol, 25 mg sodium.

Chocolate Brownie Biscotti

pictured on page 137

Editorial Assistant Patricia Ambrosini's aunt baked enough biscotti for the entire family to enjoy throughout the holidays. Beyond dessert, these crunchy cookies would pop up in the morning alongside a cup of

her Irish mother's coffee or in the afternoon atop her Italian father's cappuccino.*

PREP 45 minutes plus cooling

BAKE 50 minutes

MAKES about 3 dozen cookies

- 2½ cups all-purpose flour
- 1½ cups sugar
- ¼ cup unsweetened cocoa
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup butter or margarine (1 stick), melted
- 3 large eggs
- 2 teaspoons vanilla extract
- 1 cup almonds, toasted and coarsely chopped
- 4 ounces semisweet chocolate, coarsely chopped

1. Preheat oven to 325°F. In medium bowl, mix flour, sugar, cocoa, baking powder, baking soda, and salt.

2. In large bowl, with mixer at medium speed, beat butter, eggs, and vanilla until mixed. Reduce speed to low; gradually add flour mixture and beat just until blended. With hand, knead in almonds and chocolate until combined.

3. Divide dough in half. On ungreased large cookie sheet, shape each half into 12" by 3" log, about 3 inches apart. Bake logs 30 minutes. Cool logs on cookie sheet on wire rack 15 minutes.

4. Place logs on cutting board. With serrated knife, cut each log crosswise

Secrets to sweet success

Little things mean a lot in baking. For best results:

1. Invest in high-quality cookie sheets. At GH, we use heavy-gauge aluminum or heavyweight sheets with a light-colored nonstick finish (available at specialty shops). Cheaper, lightweight sheets can warp; dark-finished ones tend to produce cookies with overbaked bottoms and undercooked tops. If your sheets are old and discolored, you can line them with foil or parchment for even browning.

2. Splurge on butter. It's interchangeable with margarine in some recipes, but for cookies, you get the best flavor and texture with the real thing. Butter also brings out the flavors of other ingredients—spices, nuts, and chocolate. If you do prefer to use margarine, make sure it contains 80 percent fat.

3. Measure ingredients carefully. Even ¼ teaspoon too much baking powder could cause dough to puff and fall; extra flour results in stiff cookies that taste dry. For best results, spoon flour, confectioners' sugar, and cocoa into dry measuring cups, then level off by sweeping across the top with the back of a table knife or metal spatula. Don't pack down unless you're measuring brown sugar, which should be compressed like damp sand.

4. Avoid sticky situations. Dust the work surface

lightly and evenly with flour before rolling, so dough doesn't wrap around the rolling pin or stick to the counter. Rub the rolling pin well with flour as you go. Work with one portion of dough at a time; keep the rest wrapped in the refrigerator.

5. Remember, one size fits all. Use a measuring spoon to scoop up equal portions of dough for even shapes that will all be ready at the same time. For drop cookies, place spoonfuls of dough 2 inches apart unless the recipe directs otherwise.

6. No overcrowding. We prefer baking one sheet of cookies at a time for most uniform results. Place it on the middle oven rack, allowing at least 2 inches of space all around, so the heat can circulate. If you're short on time and must double up, position the racks in the upper and lower thirds of the oven; halfway through baking, switch sheets and rotate them from front to back.

7. Check in early. Look at the cookies after the minimum baking time. If they're not ready, stay close for the remainder of time to avoid overbaking. Just a single extra minute can destroy your hard work. Unless a recipe recommends otherwise, cool cookies briefly (about one minute) on the cookie sheet to firm slightly, then transfer to wire racks to cool completely. Cool bar cookies in the pan on rack before cutting.

Mmm! Magic Cookie Bars
in just 10 minutes...

It's as easy as Eagle® Brand

Eagle® Brand Magic Cookie Bars

(Prep Time: 10 Minutes)

Count on Eagle Brand Sweetened Condensed Milk for Magic Cookie Bars that are incredibly delicious. Because Eagle Brand classic desserts are always quick, easy and totally irresistible.



- 1/2 cup margarine or butter
- 1-1/2 cups graham cracker crumbs
- 1 (14-oz.) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 cup (6 oz.) semi-sweet chocolate chips
- 1 (3-1/2 oz.) can flaked coconut (1-1/3 cups)
- 1 cup chopped walnuts

Preheat oven to 350° (325° for glass dish). In 13 x 9-inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour Eagle Brand evenly over crumbs. Top with remaining ingredients; press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool. Chill if desired. Cut into bars. Store loosely covered at room temperature. (Makes 24 to 36 bars.)

Another quick and easy dessert



"That's what I like about the South
uuuumm! *good!*"

Old-time Southern Recipes

Like many good Southern cooks, Sam Gore cooks by touch and "calling to mind" many of the hints his mother and grandmother gave him as he watched them cook. Sam does not use a written recipe or standard measuring utensils. In fact, he often makes his Buttermilk Biscuits in an oval wooden bowl that's stored in the flour bin of his kitchen. He dips the bowl in self-rising flour, makes a well in the center, adds a dab of lard and a little buttermilk, then with his fingers mixes the dough right in the bowl. This saves mixing bowls, spoons, and ultimately time, too.

Sam is a storytelling Eastern Airlines pilot who lives in Houston, Mississippi. His interest in cooking came from his mother and grandmother in the hill country of Mississippi where Sam grew up eating old-time Southern food.

Much to the delight of our editorial staff and home economists, Sam prepared his Buttermilk Biscuits, Wild Duck, and Corn Bread in our Test Kitchen. We took copious notes as he cooked so we could translate his delicious recipes into written form for you. We hope you enjoy all three as much as we did.

Be sure to stock up on a supply of self-rising flour and cornmeal before you set out to bake the old-fashioned breads. In case you can't find self-rising cornmeal, we've adapted Sam's recipe to plain cornmeal and baking powder and soda.

Photographs: Hopkins



BUTTERMILK BISCUITS

Sam's great-grandmother made biscuits much the way Sam did for us. In her day, 25- to 50-pound sacks of flour were stored in a bin with a huge dough bowl. You don't even need a cutter if you make the biscuits the way Sam does. You mix up the dough, "pinch off a piece, and roll it into the shape of a biscuit"—

¼ cup lard
2 cups self-rising flour
¾ cup buttermilk

In mixing bowl, cut lard into flour till mixture resembles coarse crumbs. Make a well in the center; add buttermilk all at once. Stir quickly with fork just till dough follows a fork around the bowl. Divide dough in eighths. Form each piece into a ball. Place in greased 9-inch pie plate. Press to flatten tops. Bake in 450° oven for 12 to 15 minutes or till golden brown. Makes 8 biscuits.



SAM'S CORN BREAD

The batter should be the consistency of "pourable pancake batter"—

2 tablespoons lard
2 cups self-rising white cornmeal
Dash salt
1½ cups buttermilk
1 egg

Melt lard in 10-inch cast-iron skillet. In mixing bowl, combine cornmeal and salt. Pour in lard, the buttermilk, and egg, stirring to blend well. Pour batter into hot skillet. Bake in 400° oven for 20 minutes or till done. Turn oven to broil; brown top of corn bread a few seconds. Cut in wedges; serve warm with butter or margarine. Makes 6 servings.



YANKEE CORN BREAD

2 cups white cornmeal
3 teaspoons baking powder
¾ teaspoon salt
½ teaspoon baking soda
2 eggs
1 cup buttermilk
¼ cup lard, melted

Stir together cornmeal, baking powder, salt, and soda. Add eggs, buttermilk, and melted lard. Beat slowly with electric or rotary beater just till smooth, about 1 minute. (Do not overbeat.) Pour into greased 10-inch heavy skillet with ovenproof handle. Bake in 425° oven for 20 to 25 minutes. Serve warm with butter or margarine. Makes 6 servings.



photo courtesy of
www.birdsbykim.com

SPREADING OUR WINGS



THE MAINE HIGHLANDS:
The official state animal of
Maine, in all its majesty.

Outdoor Entertaining



I whipped up this magnificent mousse

Easy Chocolate Marshmallow Mousse.
Makes you wish
this ad was scratch & lick.



EASY CHOCOLATE MARSHMALLOW MOUSSE

Prep: 10 minutes • Makes 10 servings.

2 cups cool whip
1 1/2 cups Jell-O Chocolate Flaves Instant Pudding & Pie Filling
1/2 cups thawed Cool Whip Whipped Topping
1/2 cups Jet-Puffed Miniature Marshmallows
1/2 cup Jet Whip Whipped Topping
1/2 cup Jet-Puffed Miniature Marshmallows for garnish

Beat with wire whisk 3 minutes or until well blended (mixture will be thick). Gently stir in whipped topping and marshmallows. Spoon into 10 (6-oz.) dessert dishes. REFRIGERATE at least 1 hour. Garnish with additional whipped topping and miniature marshmallows.



into ½-inch-thick diagonal slices. With long metal spatula, place slices, top side up, ¼ inch apart, on same cookie sheet. Bake slices 20 minutes to allow biscotti to dry out. Cool biscotti completely on cookie sheet on wire rack. (Biscotti will harden as they cool.) Store biscotti in tightly covered container at room temperature up to 2 weeks, or in freezer up to 6 months.

■ Each cookie: About 135 calories, 3 g protein, 17 g carbohydrate, 7 g total fat (3 g saturated), 2 g fiber, 25 mg cholesterol, 105 mg sodium.

Cinnamon Spirals

pictured on page 136

Research Editor Sally Dorst remembers these simple, not-too-sweet cookies as one of her favorites. Her mother originally made them for her from scraps of leftover pie dough. Dorst loved them best warm, just minutes out of the oven. If you want them sweeter, add two more tablespoons sugar to the dough mixture.*

PREP 40 minutes plus chilling and cooling

BAKE about 12 minutes per batch
MAKES about 4 dozen cookies

- ½ cup butter or margarine (1 stick), softened
- 4 ounces cream cheese, softened
- 1¼ cups all-purpose flour
- ¼ teaspoon salt
- ½ cup sugar
- 1 teaspoon ground cinnamon

1. In large bowl, with mixer at medium speed, beat butter and cream cheese until creamy, about 2 minutes. Reduce speed to low; gradually beat in flour and salt until well mixed, occasionally scraping bowl with rubber spatula.

2. On sheet of plastic wrap, pat dough into small rectangle. Wrap in plastic wrap and refrigerate 1 hour or until dough is firm enough to roll. (Or freeze dough for 30 minutes.)

3. Meanwhile, in small bowl, mix sugar and cinnamon; set aside.

4. On lightly floured surface, with floured rolling pin, roll dough into 15" by 12" rectangle. Sprinkle cinnamon-sugar mixture evenly over dough.

5. Starting from a long side, tightly roll rectangle jelly-roll fashion. Brush last ½ inch of dough with *water* to help seal edge. Cut log crosswise in half. Slide logs onto cookie sheet; cover with plastic wrap and refrigerate 2 hours or until dough is firm enough to slice. (Or freeze dough for 45 minutes.)

6. Preheat oven to 400°F. Remove 1 log from freezer; with serrated knife, cut log crosswise into ¼-inch-thick slices. Place cookies, ½ inch apart, on ungreased large cookie sheet.

7. Bake cookies 12 to 14 minutes or until lightly browned. Transfer cookies to wire rack to cool. Repeat with remaining log. Store cookies in tightly covered container at room temperature up to 3 days, or in freezer up to 3 months.

■ Each cookie: About 45 calories, 1 g protein, 4 g carbohydrate, 3 g total fat (2 g saturated), 0 g fiber, 8 mg cholesterol, 40 mg sodium.

Lebkuchen

pictured on page 137

GH News Director Toni Gerber Hope loves her family's chewy spice bars. Her grandmother, Sophie Katz Guinzburg, met weekly with friends to play cards, which apparently was a kind of cooking competition too. One of the women, known as Birdie Vogel Dear, was very secretive about her recipes. But sly Sophie was able to "guess" the ingredients by saying, "These are so delicious, they must have a cup of sugar in them," and unsuspecting Birdie would reply, "Cup and a half." This recipe is one of Birdie's "secrets."*

PREP 15 minutes plus cooling

BAKE 30 minutes

MAKES 64 bars

- 1 box (16 ounces) dark brown sugar (2¼ cups packed)
- 4 large eggs
- 1½ cups all-purpose flour
- 1½ teaspoons ground cinnamon
- 1 teaspoon baking powder
- ¼ teaspoon ground cloves
- 1 cup walnuts, coarsely chopped
- 1 cup dark seedless raisins or ¾ cup diced mixed candied fruit
- ½ cup confectioners' sugar
- 1 tablespoon fresh lemon juice

1. Preheat oven to 350°F. Grease 13" by 9" metal baking pan. Line pan with foil; grease foil.

2. In large bowl, with mixer at medium speed, beat brown sugar and eggs until well mixed, about 1 minute, occasionally scraping bowl with rubber spatula. Reduce speed to low; gradually beat in flour, cinnamon, baking powder, and cloves until blended, occasionally scraping bowl. Stir in walnuts and raisins.

3. Spoon mixture into pan and spread evenly. Bake 30 minutes. Cool completely in pan on wire rack.

4. In medium bowl, mix confectioners' sugar and lemon juice. Drizzle sugar icing over Lebkuchen. Let stand 10 minutes to allow icing to set. Transfer with foil to cutting board. Cut lengthwise into 8 strips, then cut each strip crosswise into 8 bars. Store bars in tightly covered container, with waxed paper between layers, at room temperature up to 2 weeks, or in freezer up to 3 months.

■ Each bar: About 65 calories, 1 g protein, 12 g carbohydrate, 2 g total fat (0 g saturated), 0 g fiber, 13 mg cholesterol, 15 mg sodium.

Linzer Cookies

pictured on page 137

Freelance writer Delia Blackler's mother-in-law, Helgard Perretta, has



Aunt Martha's Nutmeg Bells

been baking wonderful treats for family and friends for years. As a child, Blackler's husband, Stephen, would hand deliver his mom's cookies to eagerly awaiting neighbors and friends. The only problem with these thin almond cookies sandwiched with jam, says Blackler: "It's a challenge to eat just one."*

PREP 1 hour plus chilling and cooling
BAKE about 12 minutes per batch
MAKES about 2 dozen cookies

- 1/4 cup blanched almonds
- 1 cup granulated sugar
- 2 3/4 cups all-purpose flour
- 1 tablespoon grated fresh lemon peel
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup butter or margarine (2 sticks), softened
- 1 package (3 ounces) cream cheese, softened
- 1 large egg
- confectioners' sugar
- 1/2 cup seedless red raspberry or other favorite jam

1. In food processor with knife blade attached, blend almonds with 1/2 cup granulated sugar until almonds are finely ground. Add flour, lemon peel, baking powder, salt, and remaining 1/2 cup sugar; pulse until evenly mixed. Add butter, cream cheese, and egg, and process just until dough forms, occasion-

ally stopping processor and scraping side with spatula.

2. Divide dough in half; flatten each into a disk. Wrap each disk in plastic wrap and refrigerate 2 hours or until dough is firm enough to roll. (Or place dough in freezer for 30 minutes.)

3. Preheat oven to 350°F. On lightly floured surface, with floured rolling pin, roll 1 piece of dough 1/8 inch thick. With

floured 3-inch fluted round cookie cutter, cut dough into as many rounds as possible. With floured 1-inch star or fluted round cookie cutter, cut out and remove centers from half of rounds. Reserve centers and trimmings to re-roll. With lightly floured wide spatula, carefully place rounds, about 1 inch apart, on ungreased large cookie sheet.

4. Bake cookies 12 to 14 minutes or until edges are lightly browned. Transfer cookies to wire rack to cool completely. Repeat with remaining dough and reserved centers and trimmings.

5. When cookies are cool, sprinkle confectioners' sugar through sieve over cookies with cutout centers. In small saucepan, melt jam over low heat, stirring frequently. Brush whole cookies with melted jam; place cutout cookies on top. Store cookies, with waxed paper between layers, in tightly covered container at room temperature up to 1 week or in freezer up to 2 months. (If cookies are stored in freezer, you may need to sprinkle with confectioners' sugar again before serving.)

■ Each cookie: About 210 calories, 3 g protein, 25 g carbohydrate, 11 g total fat (6 g saturated), 1 g fiber, 35 mg cholesterol, 130 mg sodium.

Aunt Martha's Nutmeg Bells

pictured at left

Textiles Director Kathleen Huddy Spurduto loved her great-aunt Martha's repertoire of cookies, but Spurduto's favorite was this crisp, spiced, sugar one. Now every holiday Spurduto's children, William and John, look forward to them too. As a special treat, Spurduto sometimes hangs these cookies on her Christmas tree as ornaments. To hang them, she makes a hole with a drinking straw in the top of each cookie before baking. After the frosting has dried on the baked cookies, she threads nylon fishing line through the holes.*

PREP 1 hour plus chilling, cooling, and decorating

BAKE about 10 minutes

MAKES about 5 1/2 dozen cookies

- 2 cups sugar
- 1 cup butter (2 sticks), softened (no substitutions)
- 2 large eggs
- 2 teaspoons vanilla extract
- 3 1/2 cups all-purpose flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon ground nutmeg
- Ornamental Frosting (page 164), optional

1. In large bowl, with mixer at medium speed, beat sugar and butter until creamy, about 2 minutes. Reduce speed to low; beat in eggs and vanilla until blended. Gradually beat in flour, baking powder, salt, and nutmeg until well blended, occasionally scraping bowl with rubber spatula.

2. Divide dough in thirds; flatten each into a disk. Wrap each disk in plastic wrap and refrigerate 2 hours or until dough is firm enough to roll. (Or freeze for 30 minutes.)

3. Preheat oven to 350°F. On lightly floured surface, with floured rolling pin, roll 1 piece of dough 1/8 inch thick. With floured 3/8-inch bell-shaped cookie cutter, cut dough

into as many cookies as possible; wrap and refrigerate trimmings. Place cookies, 1 inch apart, on ungreased large cookie sheet.

4. Bake cookies 10 to 12 minutes or until lightly browned. Transfer cookies to wire rack to cool. Repeat with remaining dough and trimmings.

5. When cookies are cool, prepare Ornamental Frosting if you like; use to decorate cookies as desired (see box, page 140). Set cookies aside to allow frosting to dry completely, about 1 hour. Store cookies in tightly covered container (with waxed paper between layers if decorated) at room temperature up to 2 weeks, or in freezer up to 3 months.

■ Each cookie without frosting: About 75 calories, 1 g protein, 11 g carbohydrate, 3 g total fat (2 g saturated), 0 g fiber, 14 mg cholesterol, 90 mg sodium.

Pizzelles

pictured on page 154

With her mom and aunt, Editorial Assistant Jill Sieracki carries on the holiday tradition of her Italian grandmother, who always baked up stacks of pizzelles. The three women still mix the batter in Grandma's large turquoise bowl and cook these paper-thin treats with her antique pizzelle iron.

PREP 30 minutes plus cooling
BAKE about 1 minute per batch
MAKES about 2½ dozen cookies

- ¾ cup sugar
- ½ cup butter or margarine (1 stick), softened
- 3 large eggs
- 2 teaspoons vanilla extract
- 1½ cups all-purpose flour
- 1 teaspoon baking powder

1. Preheat pizzelle iron[†] as manufacturer directs. In large bowl, with mixer at medium speed, beat sugar and butter until creamy. Reduce speed to low; beat in eggs and vanilla until blended. Beat in flour and baking powder just until well mixed, occasionally scraping bowl

with rubber spatula.

2. Pour 1 rounded tablespoon batter at a time onto center of each pizzelle mold. Cover; bake as manufacturer directs (do not lift cover during baking).

3. When done, lift cover and loosen pizzelle with fork. Transfer to wire rack to cool completely. Trim cookie edges with scissors if necessary. Store cookies in tightly covered container at room temperature up to 2 weeks, or in freezer up to 3 months.

■ Each cookie: About 80 calories, 1 g protein, 11 g carbohydrate, 4 g total fat (2 g saturated), 0 g fiber, 30 mg cholesterol, 55 mg sodium.

[†]Pizzelle irons are available in electric and stovetop models in various sizes. Be sure to follow manufacturer's directions for using the correct amount of batter in your iron.

Sugar Hearts

pictured on page 136

Rachel Long Mattox, a friend of Copy Editor Michele Tomasik, contributed this delicious cookie recipe that has been cherished by family and friends for years. Mattox's father is a Protestant minister; her mother would bake these cookies on Christmas Eve, before the candlelight church service, and then de-

liver them to parishioners—sometimes until past midnight. The recipients always waited up, knowing Mattox's mom's cookies would eventually arrive. If you're making these treats way ahead, it's best to freeze them before decorating. Thaw completely, then follow directions in step 5.*

PREP 1 hour plus chilling and cooling
BAKE about 12 minutes per batch
MAKES about 6½ dozen cookies

- 1 cup butter (2 sticks), softened (no substitutions)
- 1½ cups confectioners' sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- about ¾ cup light corn syrup (optional)
- green, red, and white sugar crystals (optional)

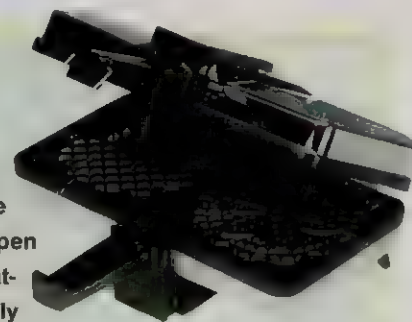
1. In large bowl, with mixer at medium speed, beat butter and confectioners' sugar until creamy. Reduce speed to low; beat in egg and vanilla until blended. Beat in flour, baking soda, and cream of tartar until well combined, occasionally scraping bowl with rubber spatula.

2. Divide dough in half; flatten each

Best baker for prized pizzelles

Pizzelles, traditionally anise-flavored cookies and an Italian specialty, were baked in the old country over an open flame in long-handled irons that imprinted the wafers with fancy patterns, family crests, and initials. Today's convenient electric models lack heritage, but they bake two pizzelles on both sides at once, in under a minute, without sacrificing the cookie's delicate beauty. Our pick: the VillaWare Prego Pizzelle Baker, Model 3600-NS (\$49.95),

lights up when the nonstick surface is ready. 800-822-1335



Good Housekeeping
INSTITUTE
REPORT

BOTTOM PHOTOGRAPH BY ALAN RICHARDSON

"I remember how good those PIZZELLES were you made me, Carole!!" —Diane



CHRISTMAS FRUIT COOKIES

1 - 8 oz. pack dates (cut into chunks)
1 cup water
Boil until soft and mushy. Let cool.

1 - 8 oz. jar maraschino cherries - cut up
1 cup shortening (I use butter)
¾ cup brown sugar
¾ cup sugar
2 eggs
1½ cup flour
1 tsp. baking soda in 2 tsp. hot water
1 tsp. vanilla

Mix together well, then stir in cooled dates.
2 packages choc. chips (or 1 lrg. bag)
1 cup coarse nuts
2 cups oatmeal

Mix together.

Bake 375° F for 10-12 mins.

More recipes at countrydoor.com

1. Preheat oven to 375°F. Grease large cookie sheet.

2. In large bowl, whisk butter, granulated sugar, milk, vanilla, and eggs until blended. In medium bowl, mix flour, baking powder, and salt. Stir flour mixture into egg mixture until evenly blended. Cover surface of dough with plastic wrap or waxed paper; let stand 5 minutes.

3. With floured hands, shape dough by level tablespoons into 1-inch balls. Place balls, 2 inches apart, on cookie sheet.

Bake cookies 7 to 8 minutes or until puffed and light brown on bottoms. Transfer cookies to wire rack to cool. Repeat with remaining dough.

4. When cookies are cool, in small bowl, whisk confectioners' sugar and 3 tablespoons plus 1½ teaspoons water until blended. Dip top of each cookie into glaze. Place cookies on wire rack set over waxed paper to catch any drips. Immediately, sprinkle cookies with decors. Allow glaze to set, about 20 minutes. Store cookies, with waxed paper between layers, in tightly covered container at room temperature up to 3 days, or in freezer up to 3 months.

■ Each cookie: About 75 calories, 1 g protein, 13 g carbohydrate, 2 g total fat (1 g saturated), 0 g fiber, 15 mg cholesterol, 55 mg sodium.

Flapjacks

pictured on page 154

Associate Research Editor Clare Ellis remembers baking these treats with her sister as a small child. "I loved them because they're quick, easy, and delicious—a perfect recipe for a young baker!" Ellis says. Flap-

into a disk. Wrap each disk in plastic wrap and refrigerate 2 hours or until dough is firm enough to roll. (Or place dough in freezer for 15 minutes.)

3. Preheat oven to 350°F. On floured surface, with floured rolling pin, roll 1 piece of dough ¼ inch thick. With floured heart-shaped cookie cutters in various sizes, cut dough into as many cookies as possible; wrap and refrigerate trimmings. Place cookies, 1 inch apart, on ungreased large cookie sheet.

4. Bake cookies 12 to 14 minutes or until lightly browned. Transfer cookies to wire rack to cool. Repeat with remaining dough and trimmings.

5. When cookies are cool, decorate with sugar crystals: In 1-quart saucepan, heat corn syrup to boiling over medium heat, stirring frequently. Boil 1 minute, stirring. Brush cookie with corn syrup, then sprinkle or dip into colored sugar crystals. Repeat with remaining cookies. Reheat corn syrup if it becomes too thick. Allow decoration to dry completely, about 1 hour. Store cookies in tightly covered container (with waxed paper between layers if decorated) at room tempera-

ture up to 1 week, or in freezer up to 3 months.

■ Each cookie without sugar crystals: About 45 calories, 1 g protein, 5 g carbohydrate, 3 g total fat (2 g saturated), 0 g fiber, 10 mg cholesterol, 45 mg sodium.

Angeletti

Freelance home economist Marjorie Cubisino says her mother-in-law, Carmel, is "the best cook I ever met!" She would cook fabulous meals and bake up a storm out of a tiny apartment oven and stove. Carmel made these Italian cookies every December for the holidays—they have been Marjorie's husband's favorite since he was a child.*

PREP 40 minutes plus cooling
BAKE about 7 minutes per batch
MAKES about 5 dozen cookies

½ cup butter or margarine (1 stick), melted
¼ cup granulated sugar
¼ cup whole milk
1½ teaspoons vanilla extract
3 large eggs
3 cups all-purpose flour
1 tablespoon baking powder
¼ teaspoon salt
2 cups confectioners' sugar
½ cup multicolor candy decors



jacks, nothing like an American pancake, are a British treat made from oats and baked in a flat tin. Traditionally, they're thick and biscuitlike, but this version is more like a crisp, crumbly cookie.

PREP 15 minutes plus cooling
BAKE about 16 minutes
MAKES 16 cookies

5 tablespoons butter or margarine
 1/2 cup packed brown sugar
 1 1/2 cups old-fashioned oats, uncooked
 pinch salt

1. Preheat oven to 350°F. Grease 8-inch round cake pan. Line pan with foil; grease foil.
2. In 2-quart saucepan, melt butter over low heat. Add sugar and cook 1 minute or until well blended, stir-

ring. Remove saucepan from heat; stir in oats and salt until evenly mixed.

3. Sprinkle oat mixture into cake pan; with spatula, firmly pat down mixture.
4. Bake 16 to 18 minutes or until golden. Let cool in pan on wire rack 10 minutes. Lift cookies out of pan with foil and place on cutting board. While still warm, cut into 16 wedges. Transfer Flapjacks with foil to wire rack to cool completely. Store cookies in single layer in tightly covered container up to 1 week, or in freezer up to 3 months.

Each cookie: About 100 calories, 2 g protein, 13 g carbohydrate, 5 g total fat (3 g saturated), 1 g fiber, 10 mg cholesterol, 50 mg sodium.

Ginger Cutouts

pictured on page 138

As a young girl growing up in Chappaqua, New York, freelance research editor Hannah McCouch was consistently lured to her friend Pixi Ladd's house by the intoxicating aromas wafting from the kitchen. "Pixi's mom baked cookies a lot, so her house was the best place to be after school," she says. At Christmas, these crisp, gingery cutouts were Mrs. Ladd's specialty.*

PREP 1 hour plus cooling and decorating

BAKE about 8 minutes per batch

MAKES about 6 dozen cookies

1 teaspoon baking soda
 1 cup light (mild) molasses
 1 cup butter or margarine (2 sticks), softened
 1 cup sugar
 1 tablespoon ground ginger
 1 teaspoon ground cinnamon
 1/2 teaspoon ground allspice
 1/4 teaspoon salt
 1 large egg
 about 5 cups all-purpose flour
 Ornamental Frosting (page 168)

1. Preheat oven to 375°F. In cup, stir baking soda into molasses; set aside until pale brown and frothy.
2. Meanwhile, in large bowl, with mixer at medium speed, beat butter with sugar, ginger, cinnamon, allspice, and salt until creamy, occasionally scraping bowl with rubber spatula. At low speed, beat in molasses mixture and egg (mixture may look curdled). Gradually add 4 3/4 cups flour; beat just until blended, occasionally scraping bowl.
3. On lightly floured surface, knead dough until thoroughly mixed, adding in remaining 1/4 cup flour if necessary. Divide dough in half; wrap half of dough with plastic wrap

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STAPLES

and refrigerate until ready to roll out.
 4. On floured surface, with floured rolling pin, roll remaining half of dough slightly thinner than $\frac{1}{4}$ inch. With floured 4-inch assorted cookie cutters, cut dough into as many cookies as possible; reserve trimmings. Place cookies, $\frac{1}{2}$ inch apart, on ungreased large cookie sheet. Re-roll trimmings and cut out more cookies.

5. Bake cookies 8 to 10 minutes or until edges begin to brown. Transfer cookies to wire racks to cool. Repeat with remaining dough.

6. When cookies are cool, prepare Ornamental Frosting; use to decorate cookies as desired (see box, page 140). Set cookies aside to allow frosting to dry completely, about 1 hour. Store cookies, with waxed paper between layers, in tightly covered container at room temperature up to 1 week, or in freezer up to 3 months.

■ Each cookie without frosting: About 80 calories, 1 g protein, 13 g carbohydrate, 3 g total fat (2 g saturated), 0 g fiber, 10 mg cholesterol, 65 mg sodium.

Lemon-Glazed Flowers

pictured on page 137

Associate Food Editor Lori Conforti would anxiously await the arrival of these tasty cookies every Christmas. Her mother's German nanny, Irmgard Kersten, used to send Conforti's family an assortment of holiday cookies. Although they were all great, the lemon-glazed cookies were Conforti's favorite. The full recipe makes nine dozen cookies—if you like, freeze half of dough up to three months and bake another time. (For each half of dough you use, prepare half of Lemon Glaze.)*

PREP 45 minutes plus chilling and cooling

BAKE about 10 minutes per batch

MAKES about 9 dozen cookies

Butter Cookies

1½ cups butter or margarine (3 sticks), softened

1½ cups granulated sugar

$\frac{1}{2}$ teaspoon salt

3 large eggs

4½ cups all-purpose flour

Lemon Glaze

1½ cups confectioners' sugar

$\frac{1}{4}$ cup plus 1 teaspoon fresh lemon juice (from 1 to 2 lemons)

1. Prepare Butter Cookies: In large bowl, with mixer at low speed, beat butter, granulated sugar, and salt until blended. Increase speed to high; beat until creamy. At low speed, beat in eggs, 1 at a time, beating well after each addition. Gradually beat in flour just until blended.

2. Divide dough into 4 equal pieces; flatten each into a disk. Wrap each disk with plastic wrap and refrigerate 2 hours or until dough is firm enough to roll. (Or

DUNCAN HINES CHOCOLATE CHIP COOKIES

(Makes about 3½ dozen 2½ inch cookies)

1 pkg. Duncan Hines Deluxe II White Cake Mix •
 $\frac{1}{4}$ cup light brown sugar •
 1 cup (6 oz. pkg.) semi-sweet chocolate chips •
 $\frac{1}{2}$ cup chopped nuts • $\frac{1}{4}$ cup oil • 1 egg •

Preheat oven to 375°.

In a large bowl stir all ingredients together until well-mixed. Drop from a teaspoon onto an ungreased cookie sheet.

Bake at 375° for 10-12 min., until centers of cookies are golden brown. (Edges will look darker.)

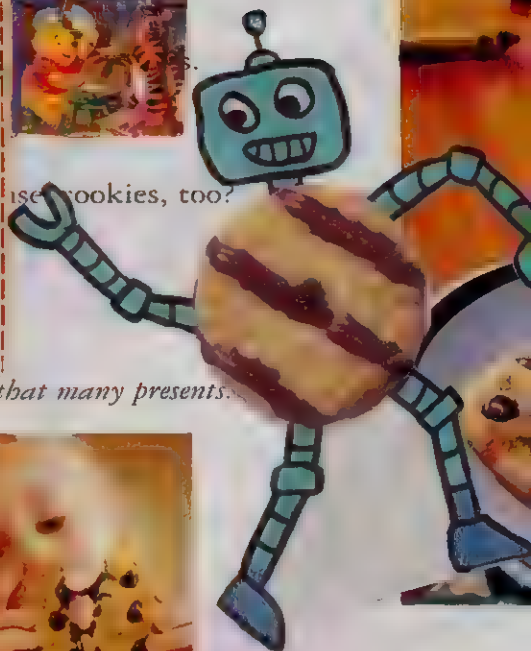
Cool on cookie sheet for about 1 min., then remove to rack to finish cooling.



ise cookies, too?



Cause, maybe I'll get that many presents.



place dough in freezer for 30 minutes if using butter, 45 minutes if using margarine.)

3. Meanwhile, prepare Lemon Glaze: In small bowl, whisk confectioners' sugar and lemon juice until smooth; cover and set aside.

4. Preheat oven to 350°F. On lightly floured surface, with floured rolling pin, roll 1 piece of dough ¼ inch thick. With floured 2½-inch round scalloped cookie cutter, cut dough into as many cookies as possible; wrap and refrigerate trimmings. With floured wide spatula, carefully place cookies, 1 inch apart, on ungreased large cookie sheet.

5. Bake cookies 10 to 12 minutes or until lightly browned. Transfer cookies to wire rack. Brush tops of warm cookies generously with Lemon Glaze; cool on wire rack. Repeat with remaining dough, trimmings, and glaze.

6. Store cookies, with waxed paper

between layers, in tightly covered container at room temperature up to 1 week, or in freezer up to 3 months.

Each cookie: About 60 calories, 1 g protein, 8 g carbohydrate, 3 g total fat (2 g saturated), 0 g fiber, 13 mg cholesterol, 40 mg sodium.

Mostaccioli

pictured on page 136

Food Director Susan Westmoreland happily recalls a "sea of cookies" spread atop a clean white sheet on her grandparents' bed—the only place large enough to cool the hundreds of mostaccioli Grandma Elsie baked for friends and family.*

PREP 45 minutes plus cooling

BAKE about 7 minutes per batch

MAKES about 5 dozen cookies

Cookies

- 2 cups all-purpose flour
- ½ cup unsweetened cocoa
- 1½ teaspoons baking powder

- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon salt
- ¾ cup granulated sugar
- ½ cup butter or margarine (1 stick), softened
- 1 large egg
- ½ cup whole milk

Chocolate Glaze

- 3 tablespoons unsweetened cocoa
- 1½ cups confectioners' sugar

white candy decors for garnish

1. Prepare Cookies: Preheat oven to 400°F. In medium bowl, combine flour, cocoa, baking powder, cinnamon, cloves, and salt. In large bowl, with mixer at low speed, beat granulated sugar with butter until blended, occasionally scraping bowl with rubber spatula. Increase speed to high; beat until light and creamy. At low speed, beat in egg. Alternately beat in flour mixture and milk, be-



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Original Nestlé® Toll House®
Chocolate Chip Cookies

- 2¼ cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup (2 sticks) butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 tsp. vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) Nestlé® Toll House® Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts

Preheat oven to 375°F. Combine flour, baking soda, and salt in small bowl. Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets. Bake for 9–11 minutes. Makes about 60 cookies.

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ginning and ending with flour mixture, just until combined, occasionally scraping bowl.

2. With cocoa-dusted hands, shape dough by level tablespoons into 1-inch balls. Place balls, 2 inches apart, on ungreased large cookie sheet. Bake cookies 7 to 9 minutes or until puffed (they will look dry and slightly cracked). Transfer cookies to wire rack to cool. Repeat with remaining dough.

3. When cookies are cool, prepare Chocolate Glaze: In medium bowl, with wire whisk or fork, gradually mix cocoa with $\frac{1}{4}$ cup boiling water until smooth. Gradually stir in confectioners' sugar and blend well. Dip top of each cookie into glaze. Place cookies on wire rack set over waxed paper to catch any drips. Immediately sprinkle cookies with decors. Allow glaze to set, about 20 minutes. Store cookies, with waxed paper between layers, in tightly covered container at room temperature up to 3 days, or in freezer up to 3 months.

■ Each cookie: About 55 calories, 1 g protein, 9 g carbohydrate, 2 g total fat (1 g saturated), 8 mg cholesterol, 40 mg sodium.

Sour Cream Nut Rolls

pictured on page 137

Former Features Editor Kathleen Renda's mom, Rose, has been making cookies for decades. She normally bakes with the "little bit of this and a little bit of that" method. But we got her to write down the exact measurements for these scrumptious nut rolls.*

PREP 50 minutes plus standing and cooling

BAKE about 40 minutes

MAKES about 4 dozen cookies

Walnut Filling

- 2½ cups walnuts, toasted and cooled
- $\frac{1}{4}$ cup sugar
- 2 tablespoons butter or margarine, melted

- 1 tablespoon vanilla extract
- 2 teaspoons grated fresh orange peel
- $\frac{1}{4}$ teaspoon salt

Sour Cream Dough

- 1 package active dry yeast
- 1 teaspoon plus $\frac{1}{4}$ cup sugar
- 3 cups all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup butter or margarine (1 stick), melted
- $\frac{1}{2}$ cup sour cream
- 2 large eggs

1. Prepare Walnut Filling: In food processor with knife blade attached, pulse all filling ingredients until walnuts are finely ground; set aside.

2. Prepare Sour Cream Dough: In small bowl, combine yeast, 1 teaspoon sugar, and $\frac{1}{4}$ cup warm water (105° to 115°F). Let stand until yeast mixture foams, about 5 minutes.

3. In large bowl, stir together flour, salt, and remaining $\frac{1}{4}$ cup sugar. Stir in butter, sour cream, 1 egg, 1 egg yolk, and yeast mixture until evenly moistened. With floured hands, knead dough in bowl a few times until dough comes together (dough will be sticky). Cover bowl with plastic wrap; let dough stand 10 minutes.

4. Divide dough in half. On lightly floured surface, with floured rolling pin, roll half of dough into 14" by 12" rectangle. Sprinkle half of Walnut Filling evenly over dough. Gently press down on filling so it sticks to dough.

5. Starting from a long side of dough rectangle, tightly roll dough jelly-roll fashion. Place roll, seam side down, on 1 side of ungreased large cookie sheet. Repeat with remaining half of dough and filling. Place second roll, 4 inches from first roll, on same cookie sheet. Cover rolls with plastic wrap and let rise in warm place (80° to 85°F) 1 hour. If you like, instead of rising 1 hour, refrigerate rolls, on cookie sheet, overnight. When ready to bake, let stand at

room temperature 30 minutes before completing steps 6 and 7.

6. Preheat oven to 325°F. Bake rolls 35 minutes. Meanwhile, in cup, lightly beat remaining egg white. Brush rolls with egg white. Bake 5 minutes longer or until golden. Transfer rolls to wire rack to cool.

7. When rolls are cool, with serrated knife, cut crosswise into $\frac{1}{2}$ -inch-thick slices. Store cookies in tightly covered container at room temperature up to 3 days, or in freezer up to 3 months.

■ Each cookie: About 115 calories, 2 g protein, 11 g carbohydrate, 7 g total fat (2 g saturated), 1 g fiber, 17 mg cholesterol, 80 mg sodium.

Toffee-Peanut Butter Rounds

Freelance copywriter Alice Garbarini Hurley spotted these cookies a few years ago at a Christmas fair on Cape Cod. All the dry ingredients were layered in a decorative jar. Hanging from the jar was a recipe card listing the quantity of eggs and butter to add, along with mixing and baking instructions. Hurley bought the jar for a friend, but changed her mind and baked them for her daughter, Annie. They both loved them so much that she figured out the recipe and has been giving gift jars of Toffee-Peanut Butter Round mix ever since.*

PREP 30 minutes plus cooling

BAKE about 10 minutes per batch

MAKES about 4½ dozen cookies

- 1 cup butter or margarine (2 sticks), melted and cooled
- 2 large eggs
- 2½ cups all-purpose flour
- 1 cup peanut-butter chips
- $\frac{1}{4}$ cup old-fashioned oats, uncooked
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup packed light brown sugar
- $\frac{1}{2}$ cup packed dark brown sugar
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt

- 4 chocolate-covered toffee candy bars
(1.4 ounces each), coarsely
chopped (about 1 cup)

1. Preheat oven to 375°F. In large bowl, with mixer at medium speed, beat butter and eggs until blended. Add remaining ingredients and beat until well mixed, occasionally scraping bowl with rubber spatula.

2. Drop mixture by rounded tablespoons, 2 inches apart, onto ungreased large cookie sheet.

3. Bake cookies 10 minutes or until lightly browned. Transfer cookies to wire rack to cool. Repeat with remaining dough. Store cookies in tightly covered container at room temperature up to 1 week, or in freezer up to 3 months.

■ Each cookie: About 125 calories, 2 g protein, 15 g carbohydrate, 6 g total fat (4 g saturated), 1 g fiber, 19 mg cholesterol, 90 mg sodium.

Editor's note: To give the mix as a gift, layer all dry ingredients in a 1½-quart jar with a tight-fitting lid. Store at room temperature up to 3 months. Include recipe with gift jar.

Italian Tricolors

pictured on page 137

During the holidays, Food Appliances Director Sharon Franke and her sister, Nancy Lehrer, would purchase an assortment of cookies at their neighborhood bakery. These multicolored Italian treats were always the first to go. Franke thought only a bakery could make them, but we created a version that any home cook can whip up.*

PREP 1 hour plus cooling and chilling

BAKE about 10 minutes

MAKES 3 dozen cookies

- 1 tube or can (7 to 8 ounces) almond paste, broken into small pieces
- ¼ cup butter or margarine (1½ sticks), softened
- ¼ cup sugar
- ½ teaspoon almond extract
- 3 large eggs

- 1 cup all-purpose flour
- ¼ teaspoon salt
- 15 drops red food coloring
- 15 drops green food coloring
- ¾ cup apricot preserves
- 3 ounces semisweet chocolate
- 1 teaspoon vegetable shortening

1. Preheat oven to 350°F. Grease three 8" by 8" disposable or metal baking pans. Line bottom of pans with waxed paper; grease and flour waxed paper.

2. In large bowl, with mixer at medium-high speed, beat almond paste with butter, sugar, and almond extract until well blended (there will be some small lumps of almond paste remaining). Reduce speed to medium; beat in eggs, 1 at a time, until blended. Reduce speed to low; beat in flour and salt just until combined.

3. Transfer one-third of batter (about 1 rounded cup) to small bowl. Transfer half of remaining batter to another small bowl. (You should have equal amounts of batter in each bowl.) Stir red food coloring into 1 bowl of batter until evenly blended. Repeat with green food coloring and another bowl of batter, leaving 1 bowl untinted. (Batters may still have small lumps of almond paste remaining.)

4. Spoon untinted batter into 1 pan. With metal spatula (offset if possible), spread batter evenly (layer will be about ¼ inch thick). Repeat with red batter in second pan. Repeat with green batter in remaining pan.

5. Bake layers on 2 oven racks 10 to 12 minutes, rotating pans between upper and lower racks halfway through baking time, until layers are set and toothpick inserted in center of layers comes out clean.

6. Cool in pans on wire racks 5 minutes. Run knife around sides of pans to loosen layers. Invert layers onto racks, leaving waxed paper attached; cool completely.

7. When layers are cool, press apricot preserves through coarse sieve into small bowl to remove any large pieces of fruit. Remove waxed paper from green layer. Invert green layer onto flat plate or small cutting board; spread with half of apricot preserves. Remove waxed paper from untinted layer; invert onto green layer. Spread with remaining apricot preserves. Remove waxed paper from red layer; invert onto untinted layer.

8. In 1-quart saucepan, heat chocolate with shortening over low heat until melted, stirring frequently. Spread melted chocolate mixture on top of red layer (not on sides); refrigerate until chocolate is firm, at least 1 hour. If you like, after chocolate has set, cover and refrigerate stacked layers up to 3 days before cutting and serving.

9. To serve, with serrated knife, trim edges (about ¼ inch from each side). Cut stacked layers into 6 strips. Cut each strip crosswise into 6 pieces. Store cookies, in single layer, in



tightly covered container in refrigerator up to 1 week, or in freezer up to 3 months.

■ Each cookie: About 125 calories, 2 g protein, 15 g carbohydrate, 7 g total fat (3 g saturated), 1 g fiber, 29 mg cholesterol, 65 mg sodium.

Meltaway Pecan Balls

pictured on page 154

Associate Production Director Luke Braun's mom, Michael Carman, entitled her version of these treats the "Best Cookies in the World." After one bite of these melt-in-your-mouth pecan balls, you'll know why! Carman says the cookies' flavor improves over time, but her family usually gobbles them up in a day or so.*

PREP 40 minutes plus cooling
BAKE about 16 minutes per batch
MAKES about 6 dozen cookies

- 1 cup pecans
- 1½ cups confectioners' sugar
- 1 cup butter (2 sticks), cut up (no substitutions)
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour

1. Preheat oven to 325°F. In food processor with knife blade attached, pulse pecans with ¼ cup confectioners' sugar until nuts are very finely ground. Add butter and vanilla, and process until smooth, occasionally stopping processor and scraping side with rubber spatula. Add flour; process until evenly mixed and dough forms.

2. With floured hands, shape dough by rounded teaspoons into ¾-inch balls. Place balls, 1 inch apart, on ungreased large cookie sheet. Bake 16 to 18 minutes, or until bottoms are lightly browned and cookies are light golden. Transfer cookies to wire rack; cool slightly, about 3 minutes.

3. Meanwhile, place remaining 1¼ cups sugar in small bowl. While still warm, gently roll cookies, 1 at a time, in sugar to coat. Place cookies on rack to cool completely. When cool, gently

roll cookies in sugar again.

4. Repeat with remaining dough and sugar. Store cookies in tightly covered container at room temperature up to 2 weeks, or in freezer up to 3 months. (If cookies are stored in freezer, you may need to roll them in confectioners' sugar again before serving.)

■ Each cookie: About 55 calories, 1 g protein, 5 g carbohydrate, 4 g total fat (2 g saturated), 0 g fiber, 7 mg cholesterol, 30 mg sodium.

White Chocolate-Macadamia Jumbos

pictured on page 136

Samantha Buckanoff, former assistant in the nutrition department, got this recipe from her aunt, Joanne Steinback, who made these cookies every year for their family holiday get-togethers. Buckanoff loved them because "they were huge, packed with chocolate, and soft and chewy—just the way I like my cookies!"*

PREP 30 minutes plus cooling
BAKE about 15 minutes per batch
MAKES about 2 dozen cookies

- 2½ cups all-purpose flour
- ¾ cup butter or margarine (1½ sticks), softened
- ¾ cup granulated sugar
- ½ cup packed dark brown sugar
- 3 tablespoons corn syrup
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 large eggs
- 12 ounces white chocolate, Swiss confectionery bar, or white baking bar, coarsely chopped
- 1 jar (6½ ounces) macadamia nuts, chopped (about 1½ cups)
- 1½ cups dried tart cherries

1. Preheat oven to 325°F. In large bowl, with mixer at medium speed, beat flour, butter, sugars, corn syrup, vanilla, baking soda, salt, and eggs until blended, occasionally scraping bowl with rubber spatula. With spoon, stir in white chocolate,

macadamia nuts, and dried cherries.

2. Drop mixture by slightly rounded ¼ cups, 3 inches apart, onto ungreased large cookie sheet. Bake cookies 15 to 17 minutes or until lightly browned. Transfer cookies to wire rack to cool. Repeat with remaining dough. Store cookies in tightly covered container at room temperature up to 3 days, or in freezer up to 3 months.

■ Each cookie: About 310 calories, 4 g protein, 37 g carbohydrate, 16 g total fat (7 g saturated), 2 g fiber, 37 mg cholesterol, 275 mg sodium.

Ornamental Frosting

Use this hard-drying frosting tinted with food coloring to decorate Ginger Cutouts, Aunt Martha's Nutmeg Bells, and the Christmas Barn on our cover.

PREP about 5 minutes
MAKES about 3 cups

- 1 package (16 ounces) confectioners' sugar
- 3 tablespoons meringue powder††
- assorted food colorings (optional)

1. In bowl, with mixer at medium speed, beat confectioners' sugar, meringue powder, and ⅓ cup warm water until blended and mixture is so stiff that knife drawn through it leaves a clean-cut path, about 5 minutes.

2. If you like, tint frosting with food colorings as desired; keep covered with plastic wrap to prevent drying out. With small metal spatula, artists' paintbrushes, or decorating bags with small writing tips, decorate cookies with frosting. (You may need to thin frosting with a little warm water to obtain the right spreading or piping consistency.)

■ Each tablespoon: About 40 calories, 0 g protein, 10 g carbohydrate, 0 g total fat, 0 g fiber, 0 mg cholesterol, 3 mg sodium.

†† Available in stores where cake-decorating supplies are sold, or from Wilton Industries, 800-794-5866. ★

Introducing Caramel Morsel Bars

The delicious
summertime treat
without a lot
of baking.



Why not treat your family to a batch of Caramel Morsel Bars. They're a delicious combination of NESTLÉ® Semi-Sweet Real Chocolate Morsels, NESTLÉ® Butterscotch Flavored Morsels and creamy KRAFT Caramels. KRAFT Caramels give the recipe chewiness and body.

NESTLÉ Morsels add the rich taste of real chocolate and the exciting flavor of butterscotch.

Caramel Morsel Bars are easy to make. Just combine the six basic ingredients and bake for only five minutes.

It's a great idea when you don't feel like spending a lot of time in a hot kitchen.

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Nestlé

BUTTERSCOTCH FLAVORED MORSELS

NESTLÉ'S
SEMI-SWEET CHOCOLATE
MORSELS

KRAFT

Caramels

CARAMEL MORSEL BARS

49 (14-oz. bag) KRAFT Caramels
3 tablespoons water
5 cups crisp rice cereal or toasted oat cereal
1 cup peanuts
One 6-oz. pkg. (1 cup) NESTLÉ® Semi-Sweet Real Chocolate Morsels
One 6-oz. pkg. (1 cup) NESTLÉ® Butterscotch Flavored Morsels

Melt Caramels with water in saucepan over low heat. Stir frequently until sauce is smooth. Pour over cereal and nuts; toss until well coated. With greased fingers, press mixture into greased 13 x 9-inch baking pan. Sprinkle morsels on top; place in 200°F. oven for 5 minutes, or until morsels soften. Spread softened morsels until blended to form a frosting. Cool; cut into bars.

Nestlé

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Make stained glass cookies

By PHYLLIS FIAROTTA

EVERYONE in the family will enjoy making stained glass cookies. You'll need a few commercial cutters or you can create your own designs. A splash of food coloring, a sprinkle of cake decorations and these cookies sparkle with shimmering colors when you hold them up to the light.

The designs shown are ideas for cookie shapes made without a cookie cutter. Silver dragees and gel icing add detail. You'll end up with cookies that invite eating if you use this recipe.

STAINED GLASS COOKIES

- 1/4 cup shortening
- 1 1/2 cups granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 4 cups sifted flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 4 teaspoons milk
- Food coloring
- Sour balls or any other hard candy

1. In a large bowl, cream the shortening with sugar and eggs. Stir in vanilla and food coloring. Sift together flour, baking powder and salt, gradually adding it into the creamed mixture. Add milk to form dough.
2. Cover and refrigerate dough until it is easy to handle, about one hour.
3. You will need two sets of cutters (shaped cookie and small canape cutters). You can make canape cutters by

- cutting 1x4-inch strips of aluminum from the bottom of disposable pie tins. Mold the strips into shapes and secure with tape.
4. Divide the dough into four equal parts and use as needed.
5. With a floured rolling pin roll the dough to a thickness of 1/8 inch on a lightly floured sheet of wax paper.
6. Cut cookie shapes with cutters or freehand. Pull

- away excess dough from the cookie shape.
7. Transfer the cookies with a spatula to a foil-lined cookie sheet.
8. Cut out designs in the cookies with the canape cutters.
9. Brush cookies with egg white. This makes them glisten.
10. Break sour balls in a clean dish cloth with a hammer. Do not shatter the balls.

- If you use round candy with the hole, just break it in half.
11. Place a piece of candy in each cookie cutout.
12. Bake 10 to 15 minutes in a 350F. preheated oven. The cookie should be golden brown and the candy melted in the cutout area.
13. Cool completely before you peel the cookie from the foil.
14. Store in an air-tight container. This prevents the

candy in the cookie from moistening and bleeding into the cookies.

made these. It was fun & they were pretty nice.



Rich, Delicious Raisin Coconut Treasure Cookie



Raisin Coconut Treasure Cookies

- 1½ cups finely crushed graham cracker crumbs
- ½ cup all-purpose flour
- 2 teaspoons baking powder
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- ½ cup margarine, softened
- 1½ cups raisins
- 1 (3½-ounce) can flaked coconut (1⅓ cups)
- 1 cup chopped walnuts



Preheat oven to 375°. Mix graham cracker crumbs, flour and baking powder. With mixer, beat sweetened condensed milk and margarine until smooth. Add crumb mixture; mix well. Stir in raisins, coconut and walnuts. Drop by tablespoons onto lightly greased cookie sheets. Bake 9 to 10 minutes or until lightly browned. Cool 2 to 3 minutes; remove from cookie sheets. Store loosely covered at room temperature.

Makes about 3 dozen.

For Chocolate Chip Treasure Cookies substitute 1½ cups chocolate chips for raisins.

© 1997 Borden F

GINGER COOKIES

- 1 cup sugar
- 1 cup shortening
- 1 cup molasses
- 1 tablespoon vinegar
- 6 cups sifted all-purpose flour
- ½ teaspoon salt
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon ground ginger
- 1 teaspoon cinnamon
- 2 eggs, beaten

1. In a 2-quart saucepan, combine sugar, shortening, molasses and vinegar. Bring to a boil; cook 2 minutes, stirring occasionally. Cool.

2. Sift together flour, salt, soda, baking powder and spices.

3. In a large mixing bowl, mix together eggs and cooled molasses mixture. Add dry ingredients, about 2 cups at a time, mixing well after each addition.

4. Divide the dough into thirds, wrap in waxed paper and thoroughly chill (about 2 hours or overnight).

5. On a well-floured board, roll out the dough ¼ inch thick. Cut with number cutters that have been dipped in flour each time. (Should the cookie stick to the cutter, tap the face of the cutter to release the cookie.) If you plan to hang the cookies on a tree, be sure to make a hole for the ribbon or thread before baking.

6. Place cookies, 1 inch apart, on lightly greased baking sheet. Bake, at 375F, 8 to 10 minutes.

Makes 5 complete sets.

DECORATING ICING

- 2 egg whites
- 3½ cups sifted confectioners' sugar
- Juice of 1 lemon, strained

continued on page 170



*King
Arthur*

THE MERRIEST MIXES

*A
Head
Start*



CLASSIC PIZZELLE COOKIE MIX

Bakes a traditional crisp yet delicate cookie on a pizzelle iron.
Makes about 2 dozen cookies. #200366 **\$5.95 LIMITED TIME ONLY**

**NEW PIZZELLE COOKIE MIX AND FLUTED PIZZELLE
MAKER SET** #209542 ~~**\$45.98**~~ **\$43.90 SAVE \$2**



COCONUT MACAROON COOKIE MIX

Need a quick, easy cookie? Just add water to our mix and bake!
Each soft, chewy bite has a golden exterior and a nutty coconut
flavor. Makes about 2 dozen cookies. #206610 **\$5.95**

SEMISWEET CHOCOLATE WAFERS
16 oz. #100109 **\$12.95**



ALMOND FILLED SWEET BREAD MIX

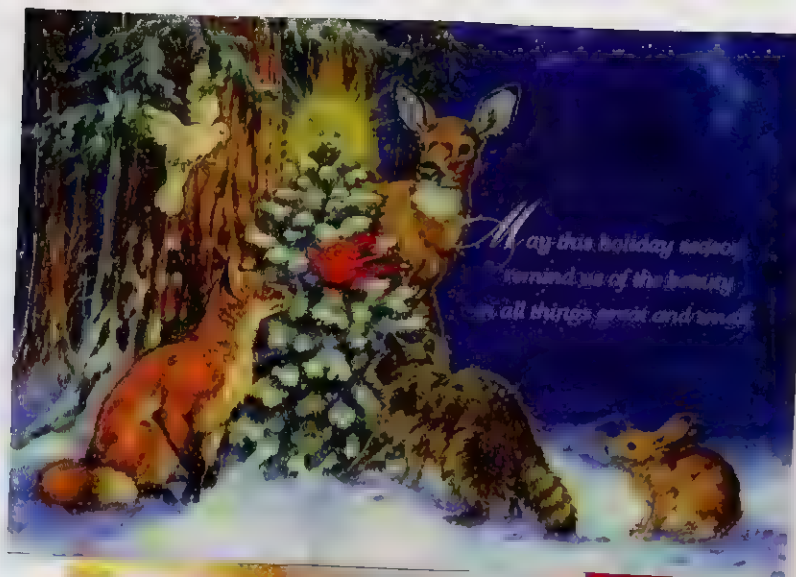
Festive bread with traditional almond filling. Mix comes
complete with sweet bread, toasted almond filling, and almond
glaze mixes. #100199 **\$12.95**



YULETIDE CHEER MUFFIN AND QUICK BREAD MIX

A deliciously festive rum-flavored holiday loaf, mixed and
measured for you. Studded with golden raisins, pecans, and
cranberries. Makes 1 loaf. #200332 **\$6.95 LIMITED TIME ONLY.**

STAPLES



CLASSIC PIZZELLE COOKIE MIX

Bakes a traditional crisp yet delicate cookie on a Pizzelle Maker iron. Makes about 2 dozen cookies. #200366 **\$5.95**

SUGAR COOKIE MIX

Everyone's favorite vanilla sugar cookie! Ideal for rollout cookies for decorating. Makes 3 dozen. #100317 **\$5.95**

GINGERBREAD COOKIE MIX

Our favorite classic gingerbread recipe, fragrant with spice and sweet with molasses. Makes 3 dozen cookies or one 9" x 9" cake. #100313 **\$5.95**

SNOWBALL COOKIE MIX

BEST SELLER. Dusted in confectioners' sugar for a festive snow-capped look, these traditional holiday favorites are made with almonds to give them a crumbly, tender texture and deliciously nutty taste. Makes about 3 dozen cookies. #206080 **\$8.95**
LIMITED TIME ONLY.

SHORTBREAD COOKIE MIX

Our mix makes a traditional buttery shortbread that's rich, tender, and just sweet enough. Makes about 2 ½ dozen wedges. #100316 **\$5.95**

PRE-CUT HALF-SHEET PARCHMENT PAPER

BEST SELLER. Our nonstick reusable parchment paper is pre-cut to size for your convenience and fits half-sheet pans exactly. Perfect for a no-fuss cleanup. 100 sheets. 16 ½" x 12 ¼". Made in the USA. #100656 **\$22.95 \$19.95 SAVE \$3**
LIMITED TIME ONLY.



FOR MORE
INFORMATION ON THE
GOLDEN GLOW OF
CHRISTMAS PAST,
WRITE TO:
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6401 WINDDALE STREET,
GOLDEN VALLEY, MN 55427,
OR CHECK THE WEB SITE:
[SOPS.COM/SNOE/00-WEB2](http://www.sops.com/snoe/00-web2).

*Lithograph printing
imparted crisply detailed
scenes to these finely woven
cotton stockings. Made
around 1900, they range
from 15½" to 32" long.*

INTRODUCING THE BEST

With chocolate, in chew, I simply must have the recipe for
MAXI COOKIES.



PECAN CHOCOLATE COOKIES MADE ONLY WITH NESTLÉ MAXI-MORSELS.

2 1/4 cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 1/2 cups firmly packed brown sugar
1 1/2 cups butter, softened
1 egg
1 tsp. vanilla extract
One 12-oz. pkg. (2 cups) Nestlé Semi-Sweet Real Chocolate Maxi-Morsels
1 1/2 cups coarsely chopped pecans
Preheat oven to 375° F. In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine brown sugar and butter; beat until creamy. Add egg and vanilla extract; mix well. Gradually blend in flour mixture. Stir in Nestlé Semi-Sweet Real Chocolate Maxi-Morsels and pecans. Drop by rounded measuring tablespoonfuls onto ungreased cookie sheet. Bake at 375° F for 8 to 10 minutes. Remove from oven. Allow to stand 3 minutes before removing from cookie sheet; cool completely. Makes about 4 dozen 3 3/4" cookies.

THE
BEST
OF
TOLL
HOUSE



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BUTTERNUT CHEWIES

1/2 cup diet oleomargarine melted
2 eggs
2 cups light-brown sugar
1 teaspoon vanilla
1 1/2 cups unsifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup wheat germ

Beat eggs until foamy. Beat in sugar, vanilla and oleomargarine until creamy. Combine flour with baking powder and salt. Add to egg mixture and mix at low speed. Stir in wheat germ (mixture will be stiff). Spread evenly in prepared 8-x 8-inch greased and floured pan. Bake at 350°F. for 25-30 minutes or until top is light brown.

Optional topping: Sprinkle 1 cup semi-chocolate chips on batter before baking. Cool before cutting into bars.

QUICK FLUFFY FROSTING

1 package instant pudding (your choice)
1 package Dream Whip topping
1/2 cup cold milk
1 teaspoon vanilla

Mix pudding and topping, add milk and vanilla and beat in deep narrow bowl till soft peaks form, about 4-6 minutes. Frosts any two-layer cake, is excellent for butterfly cupcakes.

QUICK LO-CAL WHIPPED TOPPING

1/3 cup instant dry milk
1/3 cup water
2 tablespoons sugar
1 teaspoon vanilla
1 teaspoon lemon juice

Combine powdered milk and water in mixing bowl and beat until foamy. Add rest of ingredients. Beat until stiff. Makes 1 1/2 cups. Serve at once over fruit cocktail or other fruit.

Introducing Caramel Morsel Bars

The delicious
summertime treat
without a lot
of baking.



CARAMEL MORSEL BARS

49 (14-oz. bag) KRAFT Caramels
3 tablespoons water
5 cups crisp rice cereal or toasted oat cereal
1 cup peanuts
One 6-oz. pkg. (1 cup) NESTLÉ® Semi-Sweet
Real Chocolate Morsels
One 6-oz. pkg. (1 cup) NESTLÉ® Butterscotch
Flavored Morsels

Melt Caramels with water in saucepan over low heat. Stir frequently until sauce is smooth. Pour over cereal and nuts; toss until well coated. With greased fingers, press mixture into greased 13 x 9-inch baking pan. Sprinkle morsels on top; place in 200°F. oven for 5 minutes, or until morsels soften. Spread softened morsels until blended to form a frosting. Cool; cut into bars.

Why not treat your family to a batch of Caramel Morsel Bars. They're a delicious combination of NESTLÉ® Semi-Sweet Real Chocolate Morsels, NESTLÉ® Butterscotch Flavored Morsels and creamy KRAFT Caramels. KRAFT Caramels give the recipe chewiness and body.

NESTLÉ Morsels add the rich taste of real chocolate and the exciting flavor of butterscotch.

Caramel Morsel Bars are easy to make. Just combine the six basic ingredients and bake for only five minutes. It's a great idea when you don't feel like spending a lot of time in a hot kitchen.

Nestlé
KRAFT

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Classic Florentines

Florentines are a classic European candy type cookie. You'll find the pan and all the ingredients you need at the bottom of this page.

- 1 1/4 cups Sticky Bun Sugar
- 1 cup unblanched sliced almonds
- 1/2 cup candied orange peel
- 5 ounces (a scant 1 cup) semisweet or bittersweet chocolate or about 1 cup chocolate chips (p. 54)

Lightly grease the cups of a silicone Florentine pan. Preheat your oven to 375°F.

In a medium-sized bowl, stir together the sticky bun sugar, almonds, and orange peel. Sprinkle about 1 tablespoon of this mixture into each well in the pan, covering the bottom with a thin layer. Bake for 8 to 10 minutes, until the almonds are golden brown. Remove from the oven and allow to cool in the pan. When cool, pop Florentines out of the pan. Repeat until you've used all the remaining florentine mixture.

Melt the chocolate over low heat and brush it onto the back of the cookies. Place on a rack to cool. Store cool and dry for up to several weeks. Yield: 3 dozen florentines.



NEW! Make your own classic florentines.

Here's the silicone pan (and the key ingredients) you need.

5698 Florentine Pan
12" x 7", to make eight 2 1/4" cookies, recipe included
1/4 lb. **\$16.95**

Cookies

(continued from page 144)

Honey butter cookies

- 3/4 cup margarine or butter, softened
- 1 1/4 cups granulated sugar
- 1 tablespoon honey
- 1 teaspoon vanilla extract
- 2 large eggs
- 3 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt

1. In large bowl with electric mixer at medium speed, beat margarine, sugar, honey, and vanilla until light and fluffy; beat in eggs, one at a time, to blend well.

2. In small bowl combine flour, baking powder, and salt; at low speed, beat flour mixture gradually into margarine mixture to blend well.

3. Shape dough into ball; flatten into disk shape. Refrigerate, wrapped in plastic, at least 30 minutes. Meanwhile, heat oven to 350°F.

4. Work with half dough at a time; keep remainder chilled. On lightly floured work surface, roll out to 1/8-inch thickness; cut into desired shapes. Or shape as directed in individual recipes. Reroll trimmings to make more cookies.

5. Place shapes on lightly greased cookie sheets, spacing about 1 inch apart; bake 5 to 15 minutes, depending on size and shape of cookies, until light golden brown. Cool on wire racks.

6. Decorate cooled cookies as described; store in airtight containers. Makes 2 to 7 dozen cookies, depending on size.

Follow basic recipe for variations below. Cookies are pictured on pages 134 and 136.

Chocolate crackles

photograph on page 134

Make dough for Honey Butter Cookies, omitting 1 egg and honey; substitute 1/2 cup semisweet chocolate chips, melted and slightly cooled, for 1/2 cup margarine. Shape by tablespoonfuls into balls; roll in 1 cup confectioners' sugar. Bake 8 to 10 minutes; cool. Sprinkle with additional confectioners' sugar. Makes about 3 dozen.

Jeweled spice drops

photograph on page 136

Make dough for Honey Butter Cookies, reducing margarine to 1/2 cup and flour to 2 3/4 cups; substitute 1 cup light brown sugar, firmly packed, for granulated sugar, and 1/2 teaspoon baking soda for baking powder; add 2 teaspoons pumpkin-pie spice; stir in one 8-

ounce container walnuts, chopped, and three 4-ounce containers red candied cherries, chopped. Drop dough by rounded teaspoonfuls about 1 inch apart; decorate with additional red and green candied cherries. Bake 10 to 12 minutes; cool. Sprinkle with confectioners' sugar. Makes about 7 dozen.

White 'n' green sparklers

photograph on page 136

Make dough for Honey Butter Cookies, adding 1/4 cup unsweetened cocoa powder. Roll out dough; cut into 2 3/4-inch circles. Bake 8 to 10 minutes; cool. Paint stripes of plain Royal Meringue Icing, recipe on page 148, over cookies, leaving equal spaces in between; while still wet, sprinkle with white sugar crystals. When dry, paint on additional stripes as pictured, using green-tinted Royal Meringue Icing and melted chocolate (1/2 cup semisweet chocolate chips). Makes about 3 dozen.

Holiday honey wreaths

photograph on page 136

Make dough for Honey Butter Cookies. Roll out; cut into 3 1/2-inch rounds; cut 1-inch rounds from centers. Bake 8 to 10 minutes; cool. Paint cookies with plain Royal Meringue Icing, recipe on page 148; when dry, pipe red- and green-tinted Royal Meringue Icing over wreaths as pictured. Makes about 3 dozen.

Golden apricot gems

photograph on page 136

Make dough for Honey Butter Cookies, adding 1/2 cup finely chopped walnuts. Press by 1 1/2 teaspoonfuls into tiny fluted tartlet pans, leaving centers hollow. Bake 12 minutes; cool. Brush rim of each with honey; dip into additional finely chopped walnuts (about 1/2 cup). Fill with apricot jam (1/2 teaspoon each); decorate with tiny chocolate curls. Makes about 5 1/2 dozen.

Confetti double dippers

photograph on page 136

Make dough for Honey Butter Cookies, reducing flour to 3 cups; increase vanilla to 2 teaspoons. Do not chill dough. Using one quarter of dough at a time, pipe from decorating bag fitted with small rosette tip into 2-inch strips on cookie sheets. Bake 5 to 7 minutes; cool. Spread flat side of half of cookies with chocolate fudge frosting from 16-ounce can (about 1/2 teaspoon each); top with remaining cookies. Dip both ends into melted semisweet chocolate (one 6-ounce package chocolate chips); dip while still wet into multi-colored nonpareils. Makes about 4 1/2 dozen.

(continued on page 148)



Crunchy Chicken-Cheese Bake

PREP TIME: 10 MIN.

COOK TIME: 25 MIN.

- 8 skinless, boneless chicken breast halves
- 4 slices Swiss or American cheese, each cut in half
- 1 can (10 3/4 oz.) Campbell's® Cream of Chicken Soup
- 8 thin tomato slices*
- 2 tbsp. margarine, melted
- 1/2 cup Pepperidge Farm® Herb Seasoned Stuffing, crushed
- Hot cooked rice

1. In 3-qt. oblong baking dish, place chicken. Top with cheese.
2. Stir soup and spread over cheese; top with tomato. Combine margarine and stuffing; sprinkle over tomato.
3. Bake at 400°F. 25 min. or until chicken is no longer pink. Serve over rice. Garnish with fresh oregano if desired. 8 servings.

*If desired, omit tomato; combine soup with 1/4 cup milk.



© 1992 Campbell Soup Company

Mim! Mim! Good!

Cookies

(continued from page 146)

Neapolitan sandwiches

photograph on page 136

Make dough for Honey Butter Cookies, adding **2 teaspoons each grated lemon and lime peel**. Divide dough into 3 equal parts; leaving one part plain, beat **1 to 2 drops green food coloring** into second part and **1 to 2 drops red food coloring** into third. Roll out each part to 10 x 2 x 1/2-inch rectangle; stack, with plain part in center. Press parts lightly together; freeze stack 20 minutes. Cut into 1/8-inch slices. Bake 8 to 10 minutes; cool. Stir **additional 2 teaspoons each grated lemon and lime peel into one 16-ounce container vanilla frosting**. Spread flat side of half of cookies with 2 teaspoons vanilla frosting; top with remaining cookies. Spread remaining vanilla frosting lightly over edges of sandwiches; dip into **chopped, lightly toasted sweetened flaked coconut (about 1/2 cup)** to coat. Makes about 2 1/2 dozen.

Fruit diamonds

not photographed

Make dough for Honey Butter Cookies, substituting **1/2 cup quick-cooking oats** for 1/2 cup of flour. Divide dough into 6 equal parts; roll each into 10 x 1-inch log. Press table knife handle into each log to make indentation 1/2 inch wide and 1/2 inch deep; fill with **finely chopped canned apple or cherry pie filling (about 1/4 cup each total)**. Bake 15 minutes; cool. Decorate with **confectioners' sugar** and **toasted slivered almonds**; cut diagonally into 1 1/2-inch diamond-shaped pieces. Makes about 3 dozen.

Choco-peanut pinwheels

not photographed

Make dough for Honey Butter Cookies, increasing honey to 2 tablespoons. Divide dough in half; beat **1/2 cup finely chopped dry-roasted peanuts** into one half and **3 tablespoons unsweetened cocoa powder** into other. Divide each portion again in half; roll out each between sheets of wax paper to 9 x 6-inch rectangle. Place each chocolate rectangle on a peanut rectangle; roll up jelly-roll fashion from one short side to make log. Brush both logs with **beaten egg white**; roll in **multicolored nonpareils (two 2-ounce containers)** to coat completely. Freeze 15 minutes; using sharp knife, cut into 3/8-inch slices. Bake 15 minutes; cool. Makes about 3 dozen.

Royal meringue icing

In small bowl with electric mixer at high speed, beat **1 1/4 cups confectioners' sugar**, **1 tablespoon powdered egg white or meringue powder** (see note), and **2 tablespoons water** until thoroughly blended and smooth; mixture will be stiff. Makes about 1/2 cup.

Note: Due to current concerns about salmonella, we recommend substituting powdered egg white or meringue powder for the raw egg whites that would ordinarily be used in this recipe; both products are available in stores specializing in cake decorating and candy-making supplies or by mail order from Wilton Enterprises (see page 168 for shopping information); Wilton markets powdered egg white under the name of Color Flow Mix.

Decorating talk

- Icing recipe may be doubled; keep unused icing covered until ready to use.
- To tint icing, add liquid food coloring drop by drop to desired shade. For intense color, use paste food colors (available in specialty stores), dabbing color into icing with wooden pick.
- To paint surfaces of cookies, dilute icing with drops of water just to "paintable" consistency; paint in even strokes over cookies using watercolor brush. Press decorations into wet icing; wait until icing dries before piping on another layer.
- To pipe icing, spoon full-strength icing into heavy-duty, sandwich-size plastic bag; cut tiny hole in one lower corner. Twist top of bag to force icing out in thin line.
- Most decorating candies—sugar crystals, nonpareils, decors in different shapes, dragées—are readily available in supermarkets; check specialty stores for others. Read package labels carefully; some decorating candies—like silver and gold dragées—are meant only for decoration and should be removed from the food before it is eaten.
- Having problems with your baking? Call the Land O'Lakes Holiday Bakeline—(800) 782-9606—from November 1 through December 24; 8:00 A.M. to 6:00 P.M. (CST) every day, including weekends and Thanksgiving Day.

Recipes developed and triple-tested in Redbook's Test Kitchens.

LUNCHBOX TREATS

Show the kids you care with these homemade back-to-school snacks

CHEWY GRANOLA BITES

2¼ cups all-purpose flour
1 cup sugar
½ cup margarine or butter (1 stick), softened
¼ cup orange juice
2½ teaspoons baking powder
1½ teaspoons ground cinnamon
½ teaspoon baking soda
½ teaspoon salt
1 large egg
1 cup granola cereal
½ cup dark seedless raisins
½ cup quick-cooking oats, uncooked

ABOUT 2½ HOURS BEFORE SERVING OR DAY AHEAD:

1. Into large bowl, measure flour, sugar, margarine or butter, orange juice, baking powder, cinnamon, baking soda, salt, and egg. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. With spoon, stir in granola cereal, raisins, and oats.
2. Preheat oven to 350°F. Drop dough by rounded tablespoons, about 2 inches apart, onto greased cookie sheets. With fingers, smooth mounds slightly. Bake cookies 15 to 20 minutes until lightly browned. With pancake turner, remove cookies to wire racks to cool. Store cookies in tightly covered container. Makes about 3 dozen cookies.

Each cookie: About 100 calories, 3 g fat, 6 mg cholesterol, 105 mg sodium.

RASPBERRY JAM SLICES

2 cups all-purpose flour
¾ cup margarine or butter (1½ sticks), softened
¾ cup sugar
1 teaspoon vanilla extract
½ teaspoon baking powder
1 large egg
¼ cup seedless red raspberry jam

ABOUT 3 HOURS BEFORE SERVING OR DAY AHEAD:

1. Into large bowl, measure all ingredients except raspberry jam. With mixer at low speed; beat ingredients until well blended, occasionally scraping bowl with rubber spatula. With hands, shape dough



into a ball; divide into 4 equal pieces.

2. Preheat oven to 350°F. On lightly floured surface, with hands, roll 1 dough piece into a 15-inch-long log. Place log on ungreased large cookie sheet. Pat log into 15" by 1½" rectangular strip. With finger or handle of wooden spoon, mark ¼-inch-deep indentation lengthwise down center of strip.

3. Repeat with second piece of dough, placing it at least 3 inches away from first strip on cookie sheet. Evenly fill indentation in each strip with 1 tablespoon raspberry jam.

4. Bake 20 to 25 minutes until golden. With pancake turner, remove strips to wire racks; cool about 30 minutes. Then, on cutting board, slice each strip diagonally into 15 slices. Cool slices completely on wire racks.

5. Meanwhile, repeat with remaining dough and raspberry jam. Store cookies in tightly covered container. Makes 5 dozen cookies.

Each cookie: About 50 calories, 2 g fat, 4 mg cholesterol, 35 mg sodium.

TOFFEE BARS

1¼ cups all-purpose flour
1 cup sugar
1 cup margarine or butter (2 sticks), softened
1 teaspoon vanilla extract
1 large egg, separated
½ cup walnuts, finely chopped

ABOUT 2¼ HOURS BEFORE SERVING OR DAY AHEAD:

1. Preheat oven to 275°F. Grease 15½" by 10½" jelly-roll pan. Into large bowl, measure flour, sugar, margarine or butter, vanilla extract, and egg yolk. With mixer at medium speed, beat ingredients until well

mixed, occasionally scraping bowl with rubber spatula. Evenly spread dough in pan.

2. In cup, with fork, beat egg white slightly; with pastry brush, brush over top of dough and sprinkle with chopped walnuts.

3. Bake 1 hour and 10 minutes or until golden. Immediately cut into 50 bars and remove from pan to cool on wire racks. Store in tightly covered container. Makes 50 bars.

Each bar: About 70 calories, 4 g fat, 4 mg cholesterol, 50 mg sodium.

SNICKERDOODLES

2½ cups all-purpose flour
1 cup margarine or butter (2 sticks), softened
2 teaspoons cream of tartar
1 teaspoon baking soda
½ teaspoon salt
½ teaspoon vanilla extract
2 large eggs
sugar
2 teaspoons ground cinnamon

ABOUT 4 HOURS BEFORE SERVING OR DAY AHEAD:

1. Into large bowl, measure flour, margarine or butter, cream of tartar, baking soda, salt, vanilla extract, eggs, and 1¼ cups sugar. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. Shape dough into a ball; wrap with plastic wrap. Refrigerate dough 2 hours or until easy to handle.

2. Preheat oven to 400°F. In small bowl, mix cinnamon with 2 tablespoons sugar. With hands, shape dough into 1½-inch balls. Roll dough balls in cinnamon mixture to coat lightly. Place dough balls, about 2 inches apart, on ungreased large cookie sheets. With dull edge of knife, mark each cookie several times if you like. Bake cookies 10 to 12 minutes until lightly browned. Remove cookies to wire racks to cool. Store cookies in tightly covered container. Makes about 2½ dozen cookies.

Each cookie: About 135 calories, 7 g fat, 14 mg cholesterol, 150 mg sodium.

INSTITUTE/FOOD/MARIANNE E. BELLON



Learn The ABC's Of Healthy After-School Snacks

By VICKI OPPENHEIMER
Special to Taconic Week

I have a svelte, good-looking friend who recalls that as a school girl and teen-ager in Hungary during World War II, she had few beaux. Boys preferred fat girls because in hard-pressed Hungary of those years a fat girl was presumed to have a father who could afford to feed his family.

In our time, fat girls have no such advantages nor have boys. Obesity is not popular and is a serious health risk. It is the most serious malnutrition problem in this country for young or old. It hits rich and poor alike. Relatively low-cost foods like marshmallows, potato chips and candy bars, found in school vending machines, are rich only in calories. They have little nutritive value and are a bad bargain because they make you fat and leave you malnourished.

Of course, exercise, and outdoor play uses energy and helps get rid of unwanted calories. Television has become such a magnet and its commercials for junk food so pervasive that conscientious parents must wage

war against it. Tasty after-school snacks can be a weapon, the idea is to have on hand good-tasting foods that provide approximately 12-15% protein, 50-60% carbohydrates and 30% fat. Fresh fruit is the best nutrition bargain, but we humans have a penchant for sweets and kids love cookies. Let's make them nourishing. Here are some recipes that pack good nutrition in sweets.

Oatmeal Cookies

1/2 cup butter or margarine
1-1/2 cups sugar
2 eggs
1/2 cup molasses
1-3/4 cups flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon cinnamon
1 cups rolled oats, (old fashioned or 1 minute — not instant)
1/2 cup chopped nuts
1 cup raisins

Mix butter, sugar, eggs and molasses thoroughly. Measure flour; sift with soda and salt and blend with butter mixture. Add oats, nuts and raisins. Drop batter by rounded teaspoons onto lightly greased baking

sheet, two inches apart. Bake in 400° preheated oven for 10 minutes. This recipe makes about 50 cookies and it is very rich in iron because of the molasses, oats, nuts and raisins. Most important of all — it is chewy and delicious.

The Year In Cooking

Cheese Crisps

1 stick margarine
1/2 pound grated Cheddar cheese
1 cup flour
1 cup of crispy rice cereal
1 teaspoon dry mustard

Blend margarine, cheese, flour and mustard together in food processor until smooth, add crisped rice cereal and process with two or three turns until the cereal is distributed but not mashed. Bake at 375° for 12 to 15 minutes. This recipe is rich in protein and a much healthier snack than packaged crispies. It goes well with drinks for adults or juniors.

Apple-Dale Squares

1/2 cup butter or margarine
3/4 cup granulated sugar
1 egg
1-1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt



The last time
I reached for the stars
I pulled a muscle.

2 cups finely chopped pared tart apples
1 cup pitted dates, cut into bits
1/4 cup brown sugar
1 teaspoon cinnamon
1/2 cup chopped nuts

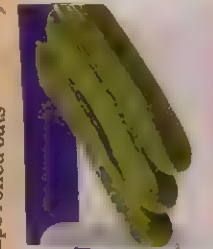
Cream together butter and granulated sugar; add beaten egg. Sift flour with soda and salt, add to creamed mixture and blend. Stir in fruits, spread in a greased, shallow 12-inch baking dish. Combine brown sugar, cinnamon and nuts. Sprinkle over fruit. Bake in 350° preheated oven for 30 to 35 minutes. Cut into 12 squares. This makes a good dessert, especially with ice cream. As a leftover in the refrigerator it is an after-school snack.

If you have zucchini still going begging, try this nourishing treat either as dessert or snack.

Athletic Bars

1/2 cup softened butter or margarine
1/2 cup salad oil
1 cup firmly packed brown sugar
2 eggs
1 cup firmly packed brown sugar
2 tablespoons water
1 teaspoon vanilla
1-1/4 cup flour

1/2 cup whole wheat flour
1/2 teaspoon salt
1 teaspoon baking soda
3 cups coarsely grated zucchini which have been allowed to drain in colander to extract excess moisture
1-1/2 cups rolled oats



1/2 cup raisins

In large mixing bowl beat butter, oil and sugar until light and fluffy. Beat in eggs, water and vanilla. Sift together flour, soda and salt. Add with the whole wheat flour and mix until just blended. Stir in remaining ingredients. Spread batter in greased, 13x9-inch baking pan. Sprinkle top with a mixture of 1 teaspoon cinnamon and 2 teaspoons sugar. Bake in preheated oven at 350 degrees for 35 to 40 minutes or until pick comes out clean. Sprinkle with powdered sugar if desired. Cut into 24 squares, 2 inches each.

A favorite snack is dried fruit, rich in minerals and vitamins.



JOE FROGERS

7 cups all-purpose flour
2 tsp. baking soda
1 cup shortening
1/4 cup rum
2 cups dark molasses
2 cups sugar
1 tsp. salt
1 tsp. cloves
1/2 tsp. allspice
1 tsp. nutmeg
1 tsp. ginger

Sift flour with salt, ginger, cloves, nutmeg and allspice. Combine water with rum. Combine soda with molasses. Cream shortening and sugar, and add dry, sifted ingredients, water-rum mixture, and molasses mixture in two sections to cream dough overnight. Roll to 1/4-inch thickness on floured board. Place on a greased baking sheet and bake at 375° for 10-15 minutes. Let stand a few minutes before serving.



Adding a couple of intriguing twists to a classic shortbread recipe resulted in one smart cookie.

Camilla Saulsbury had a question when she learned her cookie had won the grand prize—\$5,000 worth of General Electric appliances—in our 2001 Prize Tested Recipes Contest.

"Can I give my mother the dishwasher?" asked the sociology Ph.D. student at Indiana University.

Mom's cornmeal shortbread recipe forms the tender base for these 1-inch cookies, but Camilla, 32, took it to another level by adding sage to the dough and blackberry jam in the thumbprint.

The San Francisco Bay area native has won several recipe contests since she began entering two years ago: "It's been a great creative outlet, and it literally pays on occasion, which is no small thing in grad school."

Blackberry-Sage Thumbprints

Prep: 25 minutes

Bake: 10 minutes per batch

- 2 cups all-purpose flour
- $\frac{2}{3}$ cup yellow cornmeal
- $1\frac{1}{2}$ tsp. dried sage, crushed
- $\frac{1}{4}$ tsp. baking powder
- 1 cup butter, softened
- 1 cup packed brown sugar
- 2 egg yolks
- 2 tsp. finely shredded lemon peel
- $1\frac{1}{2}$ tsp. vanilla
- $\frac{3}{4}$ cup blackberry preserves

1. Preheat oven to 350° F. In a bowl combine flour, cornmeal, sage, and baking powder. Set aside.

2. In a large mixing bowl beat but-

ter with an electric mixer on medium speed for 30 seconds. Add brown sugar. Beat until combined, scraping sides of bowl occasionally. Beat in egg yolks, lemon peel, and vanilla until combined. Beat in as much flour mixture as you can with the mixer. Stir in any remaining flour mixture.

3. Shape dough into $\frac{3}{4}$ -inch balls. Place 1 inch apart on an ungreased cookie sheet. Lightly press the tip of your thumb into center of each ball. Fill centers with about $\frac{1}{4}$ teaspoon of the blackberry preserves. Bake 10 minutes or until bottoms are lightly



browned. Cool on cookie sheet for 1 minute. Transfer to a wire rack; cool completely. Makes about 60.

Nutrition facts per cookie: 115 cal., 5 g total fat (3 g sat. fat), 24 mg chol., 57 mg sodium, 16 g carbo., 0 g fiber, 1 g pro. Daily Values: 4% vit. A, 1% vit. C, 1% calcium, 3% iron. ♪

RASPBERRY-LEMON THUMBPRINT COOKIES

ACTIVE TIME 50 minutes

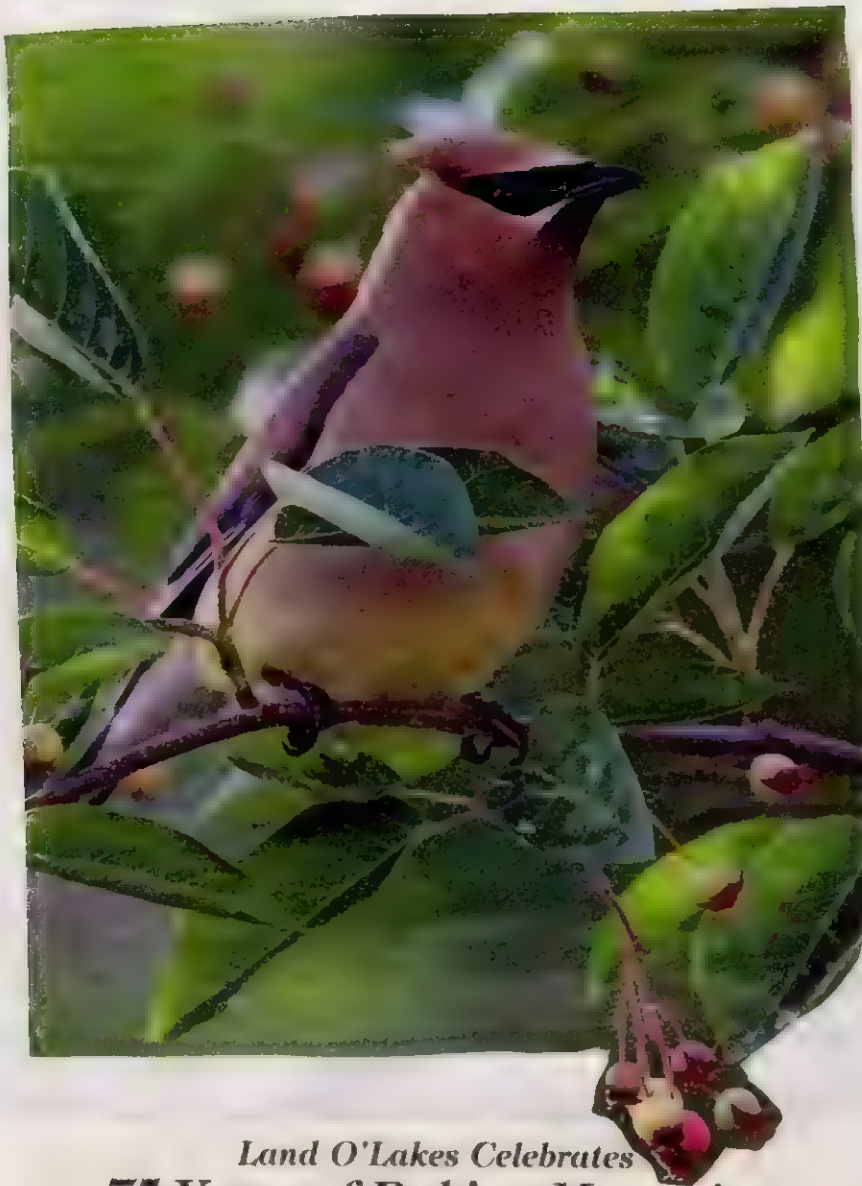
TOTAL TIME 1 hour 15 minutes plus cooling

MAKES about 4 dozen cookies

- $\frac{1}{2}$ c. raspberry jam or jelly
- 1 Tbsp. raspberry liqueur
- $2\frac{1}{4}$ c. all-purpose flour
- 1 tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- 1 c. unsalted butter (2 sticks), at room temperature
- $\frac{2}{3}$ c. sugar
- 2 lg. egg yolks
- 1 Tbsp. finely grated lemon peel
- 1 Tbsp. fresh lemon juice
- 1 tsp. vanilla extract
- 4 oz. white chocolate, melted

1. Preheat oven to 350°F. Line 2 lg. cookie sheets with parchment paper.
2. In sm. bowl, stir jam and liqueur; set aside. In med. bowl, whisk flour, baking powder, and salt. In lg. bowl, with mixer on med. speed, beat butter and sugar until light and fluffy, about 3 min. Add yolks, lemon peel and juice, and vanilla; beat to combine. Gradually beat in flour mixture just until moist clumps form.
3. Gather dough into ball in bowl. Pinch off and roll dough into 1-in. balls. Arrange 1 inch apart on cookie sheets; make indentation in center of each using floured index finger. Fill each with scant $\frac{1}{2}$ tsp. jam mixture. Bake 20 min. or until golden. Cool completely on wire racks. Drizzle with melted white chocolate. Let set. (Refrigerate if necessary.) Store cookies in airtight container layered with waxed paper in freezer up to 1 month.





Land O'Lakes Celebrates 75 Years of Baking Memories

This tender thumbprint cookie has a raspberry filling and is drizzled with an almond glaze.

Raspberry Almond Shortbread Thumbprints

Preparation time: 45 minutes ♦ Baking time: 14 minutes

Cookies	$\frac{3}{4}$ cup sugar	Glaze	1 cup powdered sugar
	1 cup LAND O LAKES® Butter, softened		$1\frac{1}{2}$ teaspoons almond extract
	$\frac{1}{2}$ teaspoon almond extract		
	2 cups all-purpose flour		2 to 3 teaspoons water
	$\frac{1}{2}$ cup raspberry jam*		

Heat oven to 350°. In large mixer bowl combine sugar, butter and almond extract. Beat at medium speed, scraping bowl often, until creamy (1 to 2 minutes). Reduce speed to low; add flour. Continue beating until well mixed (1 to 2 minutes).

Shape dough into 1-inch balls. Place 2 inches apart on cookie sheets. With thumb, make indentation in center of each cookie (edges may crack slightly). Fill each indentation with about $\frac{1}{4}$ teaspoon jam. Bake for 14 to 18 minutes or until edges are lightly browned. Let stand 1 minute; remove from cookie sheet.

In small bowl stir together powdered sugar and $1\frac{1}{2}$ teaspoons almond extract. Gradually stir in enough water for a thin glaze. Drizzle over cooled cookies.

3½ dozen cookies

*Substitute $\frac{1}{2}$ cup of your favorite flavor jam.

STORAGE DIRECTIONS: Store in airtight containers up to 1 week or freeze up to 3 months.

TIP: If cookies are spreading too much, chill dough 1 hour or stir in 1 to 2 tablespoons flour.



Raspberry Almond Thumbprint Cookies

Makes 36 servings

1 cup sugar

1/2 cup butter or margarine

1/2 teaspoon almond extract

1 egg

1 - 3/4 cup flour

1 - 1/2 teaspoon baking powder

3 tablespoons raspberry preserves

Powdered sugar

Heat oven to 350 F

In large bowl, beat sugar and margarine or butter until well blend. Add almond extract and egg; mix well. Lightly spoon flour into measuring cup; level off. Stir in flour and baking powder; mix well.

With lightly floured hands, shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. With thumb, make a deep indentation in center of each cookie. Fill indentation with 1/4 teaspoon of preserves.

Bake at 350 for 7 to 10 minutes or until cookies are set and edges are light golden brown. Immediately remove from cookie sheets.

Cool completely. Sprinkle with powdered sugar. Makes 3 dozen cookies.



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Raspberry Sandwich Cookies

Ingredients:
1-lb. butter
Pinch of salt
1 cup sugar

4 cup flour
1 tsp. vanilla
Seedless raspberry
jelly or jam

Preparation instructions:
Blend softened butter, salt and sugar until creamy. Add flour and vanilla and mix well. Dough will be stiff. Roll out onto a well-floured board or counter-top. Roll thin and cut small circles with a cookie cutter or small drinking glass. Bake at 375° F until light brown (about 8 minutes). Cool on rack for a few minutes, and then spread with jelly. Sandwich two cookies together with the jelly and then roll in granulated sugar.

More recipes at CountryDoor.com

Cookie time is coming up fast. Be prepared—get ready right now to branch out into a world of beautiful cookie designs. All with the aid of some of Santa's special helpers, shown below. (Also, get

set for tons of terrific new cookie recipes in our December issue.) ①. Called a Pizzelle Chef, this electric Italian press forms two stained-glass window-like wafers at a time. A look and taste simi-

lar to waffles; about \$34. ② and ⑤. The open-ended cookie makers are rosettes; the closed ones, timbales. These forms fit on a long handle, get dipped into batter and deep fried. In (continued)

Special Cookie Makers

← continued →

bell, angel, heart, star and other festive shapes. Served plain, sugared or filled with creams; basic set, \$7.95; set of additional forms, \$4.

③. Fast-on-the-draw cookie gun shoots out dough with trigger action. Each squeeze—one holiday treat. Comes with 9 design plates, 3 decorating tips; about \$10.50.

④. Classic springerle (German) pin. Wooden roller with charming carved pictures to imprint on soft dough; about \$4.

⑥. Colonial gingerbread man mold. Tall and quite handsome. Cast aluminum

press, a Williamsburg reproduction; \$15 each.

⑦. This rather strange looking implement is a Vienna Stamp Roll. Basic use: to make a swirl atop Viennese dinner rolls. For the holidays, it can be employed as a rosette (2. and 5.) for swirly-whirly cookies; \$6.

⑧. Scandinavian KrumKake Iron. Delicate scrollwork press turns out paper-thin cookies. Crisp and rich, they're traditionally rolled into cone shapes while still warm; \$11.95.

The gingerbread man mold is available through Craft House, Williamsburg, Va. 23185. All other items available at specialty stores or by mail from Maid of Scandinavia, 3244 Raleigh Avenue, Minneapolis, Minn. 55416. **End**



SPRINGERLE FOLK ART ROLLING PIN

Beautiful to look at as well as to use, this collectible pin creates traditional designs in nine distinctive patterns as you roll over the dough. 13" total length.

8938 \$84.95





Oatmeal-Pineapple Toppers are year 'round taste tempters, crisp when fresh from the oven; they soften slightly on storing. Drain 8-ounce can crushed pineapple, saving juice. Turn drained pineapple into small saucepan; stir in 1 tablespoon cornstarch, $\frac{1}{4}$ cup brown sugar, 2 teaspoons drained juice. Cook over moderate heat, stirring constantly until clear and very thick. Remove from heat, stir in $\frac{1}{4}$ teaspoon almond extract, and cool. Resift $\frac{3}{4}$ cup sifted all-purpose flour with $\frac{1}{2}$ teaspoon each: salt, soda. Cream $\frac{1}{2}$ cup butter or margarine with $\frac{3}{4}$ cup brown sugar well. Blend in flour mixture. Stir in 2 cups quick-cooking oats, 1 tablespoon juice, 1 teaspoon vanilla to make stiff dough. Drop in small balls, using about 1 tablespoon dough, onto greased baking sheets, allowing room for spreading. Flatten slightly with bottom of glass, greased and dipped in sugar. Make a dent in center of each with thumb and fill with 1 teaspoonful of cooled pineapple filling. Bake above center of oven at 375 for 12 to 14 minutes, until edges of cookies are browned. Let stand about 1 minute, then remove to wire racks to cool, using broad spatula. Makes about 30 cookies.

Chocolate Chip Ricotta Cookies

Biscotti di Ricotta con Chips di Cioccolato

From *Lidia's a Pot, a Pan, and a Bowl* by Lidia Matticchio Bastianich and Tanya Bastianich Manuali. Copyright © 2021 by Tutti a Tavola, LLC. [Excerpted by permission of Alfred A. Knopf, a division of Penguin Random House LLC. All rights reserved. No part of this excerpt may be reproduced or reprinted without permission in writing from the publisher.]

Makes about 2 ½ dozen

"I've been making ricotta cookies for years, and my family has always loved these simple, cakey, one-bowl treats. Adding chocolate chips makes them even better! Use good-quality fresh ricotta here—you will taste the difference."

Active Time: 15 minutes

Total Time: 55 minutes

INGREDIENTS

1 stick unsalted butter, at room temperature

1 cup granulated sugar

2 large eggs

8 ounces fresh ricotta

1 teaspoon pure vanilla extract

2 ½ cups all-purpose flour

2 teaspoons baking powder

Kosher salt

1 cup mini-chocolate chips

Confectioners' sugar, for dusting, if desired

DIRECTIONS:

Preheat the oven to 350 degrees. Line two baking sheets with parchment.

Cream the butter and granulated sugar in a large bowl with a handheld mixer on high speed until light and fluffy, about 2 minutes. Reduce the speed to medium, and add the eggs. Beat until smooth. Add the ricotta and vanilla, and beat to combine.

Sift the flour and baking powder right into the bowl, and add a pinch of salt. Mix on low speed until just combined. Stir in the chocolate chips by hand.

Drop the cookies in heaping tablespoons onto the baking sheets, leaving about 2 inches between cookies, in three rows of five. Bake, rotating the trays from top to bottom halfway through, until the cookies are puffed and golden at the edges, about 16 to 18 minutes. Remove to a wire rack to cool.

Dust the cookies with confectioners' sugar before serving, if desired.

GRASSHOPPER COOKIES

ANOTHER FINE RECIPE FROM DOMINO® SUGAR

2 cups Domino 1001 Cookie Mix
2 envelopes instant Grasshopper Cocktail Mix (½ ounce each)
1 large egg

Blend all ingredients thoroughly. Drop by level teaspoonfuls onto greased baking sheets. Bake in 375° oven about 6 minutes or until the cookies have flattened into rounds. Do not let brown except on bottoms. Cool slightly and remove to rack. Cookies will be crisp around the edge with chewy centers. Store airtight. Yield—about 48.

GINGERY SNAPS

ANOTHER FINE RECIPE FROM DOMINO® SUGAR

4 cups Domino 1001 Cookie Mix
1 egg
1/4 cup dark molasses
1 tablespoon ginger
Domino® Granulated Sugar
1 teaspoon cinnamon

Thoroughly mix together all ingredients except sugar. Drop by slightly rounded teaspoonfuls into small bowl of sugar and coat all over. Place on greased cookie sheets 2 inches apart. Bake at 350°F. about 15 minutes or until done but not browned. Let cool 2 minutes and remove to rack to cool.

Yield: About 72 cookies.

BANANA COCONUT SQUARES

ANOTHER FINE RECIPE FROM DOMINO® SUGAR

3 cups 1001 Cookie Mix
1 large egg
1 can (3½ ounces) Angel Flake Coconut
1 teaspoon vanilla extract
1 cup mashed ripe bananas
¼ cup finely chopped candied cherries (optional)
¾ cup chopped nuts

Thoroughly blend together mix, egg, coconut, vanilla, bananas, cherries, and ¼ cup nuts. Spread in greased and lightly floured 9" x 13" x 2" pan. Sprinkle remaining nuts on top. Bake in 350° oven about 30 minutes or until center springs back when pressed with finger. Let cool in pan. Cut into about 1½ inch squares. Store airtight. Yield—about 48 squares.

CRANBERRY NUT COOKIES

ANOTHER FINE RECIPE FROM DOMINO® SUGAR

- | | |
|---------------------------------|--------------------------------|
| 3 cups Domino 1001 Cookie Mix | 1 cup raw cranberries, halved |
| 1 tablespoon grated orange rind | $\frac{3}{4}$ cup chopped nuts |
| 1 teaspoon ground cinnamon | Domino Granulated white sugar |
| 1 large egg | |

Blend mix, orange rind, cinnamon and egg together thoroughly. Stir in cranberries and nuts. Drop by very slightly rounded teaspoonfuls into sugar and coat lightly. Place 3 inches apart on greased baking sheets. Bake in 375° oven about 12 minutes or until lightly browned around edge. Remove at once to racks to cool. Store airtight. Yield—about 72.

ANOTHER FINE RECIPE FROM DOMINO® SUGAR

- | | |
|----------------------------------------|-------------------------------|
| 2 cups Domino 1001 Cookie Mix | 2 eggs |
| $1\frac{1}{2}$ cups Quick Cooking Oats | 1 teaspoon cinnamon |
| $\frac{2}{3}$ cup milk | $\frac{1}{4}$ teaspoon cloves |
| | 1 cup seedless raisins |

Mix all ingredients together thoroughly. Drop by rounded teaspoonfuls onto greased cookie sheet 2 inches apart. Bake at 375°F. 10-12 minutes. They will not brown much except on bottom. Cool and store airtight.

Yield: About 60 cookies.

NOTE: If sweeter cookies are desired, frost tops with confectioner's sugar mixed with enough orange juice to make spreading consistency and decorate with a raisin.

MINCE MEAT SQUARES

ANOTHER FINE RECIPE FROM DOMINO® SUGAR

- | |
|--------------------------------------|
| 3 cups Domino 1001 Cookie Mix |
| 1 cup canned ready-to-use mince meat |
| 1 large egg |

Blend all ingredients thoroughly. Spread in greased 9" x 13" x 2" pan. Bake in 400° oven 30 minutes. If desired, while hot, sprinkle top with a little granulated white sugar. Cool in pan. Cut into about $1\frac{1}{2}$ inch squares. Store airtight in refrigerator. Yield—about 48 squares.



Mini Dutch Babies

Makes 7 servings

INGREDIENTS

- 3 tablespoons butter
- 4 eggs
- $\frac{1}{2}$ cup flour*
- $\frac{1}{2}$ cup milk or coconut milk
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon ground nutmeg
- Powdered sugar
- Fresh lemon juice



FREE RECI

INSTRUCTIONS

1. Preheat oven to 425°F.
2. Evenly divide butter between cups of a cast-iron mini-cake pan. Place pan in hot oven for 2–3 minutes to melt butter. Remove from oven, brush butter over bottom and sides of each cup; set aside.
3. In a medium bowl, beat eggs. Add flour, milk, salt and nutmeg; beat until blended but still somewhat lumpy.
4. Evenly divide batter between cake-pan cups, place pan on a large baking sheet (to catch any drips), and bake until puffy on the edges and golden brown, about 15 minutes.
5. Using a fine-mesh sieve, sprinkle with powdered sugar, and squeeze fresh lemon juice over the top.

*Make this recipe gluten-free by replacing flour with white rice flour.

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CHEWY BROWNIES

- 2 squares unsweetened chocolate
- $\frac{1}{2}$ cup margarine (about $\frac{3}{4}$ stick)
- 2 eggs
- 1 cup sugar
- 2 teaspoons corn syrup
- $\frac{1}{2}$ cup sifted flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{3}$ cup wheat germ
- $\frac{3}{4}$ cup coarsely chopped nutmeats
- 1 teaspoon vanilla extract

Melt chocolate and margarine over hot water or in small heavy pan over low heat. Beat eggs; add sugar and corn syrup, beating well. Stir in chocolate mixture. Sift together flour, baking powder and salt. Add these dry ingredients, then stir in wheat germ, nutmeats and vanilla. Pour into a greased 8 x 8 x 2-inch pan. Bake in moderate oven (350° F.) about 25 minutes. Cool and spread with fudge frosting (recipe below). Cut into 16 or 20 brownies.

FUDGE FROSTING

- 1 square unsweetened chocolate
- $\frac{1}{4}$ cup margarine ($\frac{1}{2}$ stick)
- 1 cup sugar
- $\frac{1}{2}$ cup evaporated milk
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla extract

Put all ingredients except vanilla into a small heavy pan over low heat. Stir constantly until chocolate and margarine melt. Bring to boil over moderate heat and boil one minute, stirring constantly. Remove from heat and cool. Add vanilla and beat several minutes. Spread on brownies. This makes plenty for a double brownie recipe. (I never make less.) Frosted brownies keep well on a cruise—until discovered by raiders.

Bonnie Sherry Bits

- $\frac{1}{2}$ cup of shortening
 - 1 cup very fine sugar
 - $1\frac{1}{2}$ cups sifted cake flour
 - $1\frac{1}{2}$ teaspoons baking powder
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{1}{2}$ cup milk
 - 1 teaspoon vanilla
 - 3 egg whites, stiffly beaten.
 - 1 cup fresh, canned or frozen blueberries, drained sugar
 - Confectioners' sugar
- Cream shortening thoroughly; add sugar gradually while creaming. Mix and sift flour, baking powder, salt; add alternately with milk to creamed mixture. Add vanilla. Fold in egg whites. Spoon into $1\frac{1}{2}$ inch cup cake pans, filling half full. Drop several blueberries into each section; top with about 1 teaspoon bat-



Fantasy cookies

- 1 cup butter or margarine
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup brown sugar
- 2 eggs
- 2 $\frac{1}{2}$ cups flour
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup shredded coconut
- $\frac{1}{2}$ cup chocolate chips
- $\frac{1}{2}$ cup chopped nuts

Cream butter and sugar, add eggs. Mix in flour, baking soda and salt. Fold in remaining ingredients. Drop by tablespoons on cookie sheet. Bake 8-10 minutes in 350° F. oven. Cool. Makes 2 dozen cookies.

CONFETTI MACAROONS

- $1\frac{1}{2}$ cups (about) flaked coconut
- $\frac{1}{3}$ cup sugar
- 2 tablespoons all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- 2 egg whites
- $\frac{1}{2}$ teaspoon almond extract
- $\frac{1}{3}$ cup chopped mixed candied fruit

Combine coconut, sugar, flour and salt in mixing bowl. Stir in egg whites and almond extract; mix well. Add fruit. Drop from teaspoon onto lightly greased baking sheets. Bake at 325 degrees for 20-25 minutes or until edges are golden brown. Remove from baking sheets immediately. Makes about $1\frac{1}{2}$ dozen.



Ice Cream Cookies

- 1/2 cup shortening
- 1/2 cup butter, softened
- 3/4 cup sugar
- 1/2 cup unsweetened cocoa powder
- 1 tsp. baking powder
- 1 egg
- 2 Tbsp. milk
- 1 tsp. vanilla
- 1 1/2 cups all-purpose flour
- 1/2 gal. vanilla ice cream
- Caramel sauce

To make cookie dough, in a large mixing bowl with an electric mixer on medium to high speed, beat shortening and butter for 30 seconds. Add sugar, cocoa powder, and baking powder; beat until combined. Beat in egg, milk, and vanilla until combined. Beat in as much flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Divide dough in half. Cover; chill in refrigerator for 1 to 2 hours or until easy to handle.

On a lightly floured surface roll half the dough to slightly less than 1/4-inch thickness. (Wrap and freeze remaining dough for up to 3 months). Using a 4- to 5-inch tree-shape cutter, cut rolled dough into 16 to 20 shapes. Place shapes 1 inch apart on ungreased cookie sheets.

Bake cookies in a 375° oven for 7 to 9 minutes or until edges are firm and bottoms are light brown. Carefully transfer cookies to wire racks; cool completely.

To prepare ice cream, line a 15x10x1-inch jelly-roll pan with foil, using a piece of foil large enough to overlap opposite 2 edges of the pan. Place ice cream in a chilled large mixing bowl. Using a wooden spoon, stir ice cream until softened. Using the spoon, transfer the ice cream to the foil-lined pan; spread evenly to about 3/4-inch thickness. Freeze for 4 to 6 hours or until firm.

Use the foil to lift the ice cream from the pan. Using the same cookie cutter, cut out 8 to 10 ice cream trees. Place leftover ice cream scraps in freezer bag or container for future use. Place each ice cream tree between 2 cookie trees.

Place cookie trees on a large cookie sheet; loosely cover and freeze until firm. If desired, wrap each sandwich in freezer wrap and keep frozen for up to 1 month. To serve, place cookie sandwiches on serving plates and drizzle with caramel sauce. Makes 8 to 10 cookie sandwiches.

TOLL HOUSE CHOCOLATE-CRUNCH COOKIES

"They should be brown through, and crispy, not white and hard."

Yield: 100 cookies

Bake: 10 to 12 minutes at 375F

- 1 cup butter
- 3/4 cup light-brown sugar, packed
- 3/4 cup granulated sugar
- 2 eggs, beaten
- 1 teaspoon baking soda
- 1 teaspoon hot water
- 2 1/4 cups sifted all-purpose flour
- 1 teaspoon salt
- 1 cup chopped walnuts
- 2 pkg (6-oz size) semisweet chocolate pieces
- 1 teaspoon vanilla extract

In large bowl, with electric mixer, cream butter; add both kinds of sugar and the eggs. Dissolve soda in hot water, and add alternately with flour sifted with salt. Add nuts, chocolate, and vanilla. Chill dough overnight. When ready for baking, roll a teaspoon of dough between palms of hands, and place balls 2 inches apart on greased baking sheet. Then press balls with fingertips, to form flat rounds. Bake 10 to 12 minutes at 375F.



Pecan Shells

- 2 tablespoons butter
- 1/2 cup brown sugar
- 1 slightly beaten egg
- 1/4 cup very finely chopped pecans
- 1/2 cup cake flour
- 1/4 teaspoon vanilla
- Few grains salt

Cream butter; add sugar. Add egg and beat thoroughly. Add very finely chopped pecans (to get them very fine, you can crush them with a rolling pin after chopping). Add remaining ingredients. Mix well. *Make and bake one cookie at a time, because you have to work very fast.* The pretty, crisp ruffly pecan shells are worth every bit of the trouble they take! Put 2 level tablespoons of the cookie batter on a very well-greased cookie sheet. Spread very thin with spoon. Bake in moderate oven (350°) 8 to 10 minutes. Remove from sheet immediately. Hold cookie on palm of hand a few seconds till firm enough to shape. Then shape it over the bottom of a custard cup or glass. Each one you make will look just a little different. Prepare to hear the guests *oh* and *ah*, because the pecan shells are as pretty as the picture on page 68. This recipe makes 6 big pecan shells.

Zucchini Drop Cookies

What you'll need:

- 1 cup butter, room temperature
- 1 cup brown sugar
- 1 egg
- 1 1/2 tsp. vanilla extract
- 1 cup grated unpeeled raw zucchini
- 2 1/4 cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 1/2 tsp. nutmeg
- 1 1/2 tsp. cinnamon
- pinch of salt
- 1 cup flaked coconut
- 1 cup chopped walnuts

What to do:

1. Preheat oven to 350 degrees.
2. In a large bowl, beat together butter, brown sugar, egg, and vanilla, until light and fluffy.
3. Stir in zucchini.
4. Add 2 1/4 cups flour, baking powder, baking soda, nutmeg, cinnamon, and salt, beating until thoroughly blended.
5. Stir in coconut and walnuts.
6. Drop dough by teaspoonsful on ungreased cookie sheet.
7. Bake 10 to 12 minutes.
8. Remove from baking sheet, cool on racks. Makes about 72 cookies.

Lemon Coconut Haystacks

What you'll need:

- 1 cup sugar
- 1 tbsp. lemon juice
- 3 cups dried coconut
- 2 eggs

What to Do:

1. Mix the sugar, lemon juice, and coconut together.
2. Add the eggs, one at a time, and mix until stiff.
3. Form into small stacks on a cookie sheet.
4. Bake at 325 degrees until golden brown and firm — 45 minutes to an hour.
5. Let the treats dry completely. Makes about 12.

SHOWSTOPPING cookies

Surprise someone you love this holiday with a batch of crisp and traditional springerle or pizzelle cookies.



NEW NUTCRACKER SPRINGERLE MOLD

Give your springerle cookies a classic Christmas twist with this festive hand-finished mold featuring a playful nutcracker. Made in the USA.

2 5/8" x 5 1/4". #4450 \$36.95



MENAGERIE SPRINGERLE ROLLING PIN

Charming hand-finished springerle pin featuring traditional Swiss animal designs. A gorgeous keepsake gift (recipe booklet included) for any baker. 6" long barrel, 24 designs (1 1/4" x 1 1/2" each). Made in the USA.

#11910 \$149.95



HOLIDAY SPRINGERLE

With just eggs, sugar, flour, and a little flavoring, these traditional German Christmas cookies are easy to make, yet turn out with beautifully ornate patterns thanks to our springerle molds and pins. The finished cookies are chewy and dense, the perfect accompaniment to a cup of hot coffee or tea.

- 3 large eggs
- 1/2 teaspoon salt
- 3 1/2 cups (14 ounces) confectioners' sugar
- 1/4 to 1/2 teaspoon Anise Oil
- 3 cups (12 3/4 ounces) King Arthur Unbleached All-Purpose Flour

Lightly grease (or line with parchment) two baking sheets.

In the bowl of a stand mixer, beat together the eggs, salt, confectioners' sugar, and anise oil for 5 to 6 minutes, using the whisk attachment, until the mixture is very light and falls in thick, satiny ribbons from the beater.

Gradually beat in the 3 cups of flour, using the beater attachment, until the dough becomes cohesive and stiff; use additional flour only if the dough is too soft to roll.

Transfer the dough to a well-floured work surface and knead with your hands for several

minutes – it will seem dry at first, but will become smooth as you work with it. Wrap the dough in plastic wrap and let it rest at room temperature for 30 minutes or so.

Dust your work surface lightly with flour. Divide the dough in half and work with one piece at a time, leaving the other piece covered.

To shape cookies using a springerle mold:

Dust the mold with flour, then tap it firmly to remove excess. Roll the dough into a 1/4"-thick square or rectangle. Press the lightly floured mold firmly into the dough. Remove the mold and cut around the design with a pastry wheel or sharp knife.

To shape cookies using a springerle pin:

Brush a very light coating of flour onto the dough and your springerle pin. Slowly roll the springerle pin over the dough, pressing down hard enough to leave a good impression. Cut the cookies apart on the lines.

Continue until all the dough is cut. Transfer the cookies to the prepared baking sheets.

Set the unbaked cookies aside to dry at room temperature, uncovered, for 24 hours. Turn them over once during the drying time to allow the bottoms to dry as well.

Preheat the oven to 275°F.

Bake the cookies for 25 to 30 minutes, top side up, until they're firm but not brown. Remove them from the oven and transfer to a rack to cool completely.

Store the cookies in an airtight container.

To keep them from becoming rock hard, we suggest placing a piece of soft bread, a slice of apple, or a cookie softener in the container with them.

Yield: 2 to 3 dozen cookies, depending on the size of your mold.

KING ARTHUR



NEW STARRY NIGHT COOKIE STAMPS

Imprint your holiday cookies with intricate designs using heirloom-quality cookie stamps. Makes stunning holiday treats — no decorating required! Set of three designs (3" wide each). Made in the USA. #13859 \$32.95

NEW WINTER SPICE

A warm blend of allspice, cardamom, cinnamon, clove, and coriander for cookies, quick breads, and more favorite winter baking recipes.

LIMITED TIME ONLY 3 oz. #13883 \$6.95

HALF-SHEET PARCHMENT PAPER

Pre-cut to fit pans exactly. 100 sheets. #5854 \$19.95

HALF-SHEET PAN

So good they're guaranteed for life. Strong, even-cooking, nonstick aluminized steel pans bake Winter Spice Cookies perfectly and uniformly. 13" x 18". Made in the USA. #1849 \$19.95



NEW CHOCOLATE HOUSE MOLDS

Build a different kind of edible holiday house this year! Set of two Italian-made silicone molds are perfect for creating a sweet structure entirely made of chocolate for decorating. Two pounds of chocolate will make a 7" x 5" x 7" house. #13869 \$49.95

BAKE RIBBON

Celebrate our favorite activity as you tie a ribbon on your treats. 10 feet. #3895 \$9.95



WINTER SPICE STAMP COOKIES

Our new Winter Baking Spice and star-themed cookie stamps add holiday charm to these buttery, tender brown sugar cookies.

Enhanced with just a hint of molasses to bring out their warm, holiday spice flavor, they're stamped to become simple, festively decorated cookies that will distinguish your holiday cookie assortment.

- 1 cup (16 tablespoons, 8 ounces) unsalted butter, at room temperature
- 1 cup (7 1/2 ounces) light brown sugar
- 2 tablespoons (1/2 ounce) Winter Baking Spice
- 3/4 teaspoon salt
- 1 large egg
- 2 tablespoons (1 1/2 ounces) molasses
- 3 cups (12 3/4 ounces) King Arthur Unbleached All-Purpose Flour
- 3 tablespoons (3/4 ounce) cornstarch

Beat together the butter, sugar, spice, and salt until light and creamy. Add the egg and molasses and beat well.

Combine the flour with the cornstarch and fold into the butter-egg mixture until evenly incorporated.

Divide the dough in half, shape into disks, wrap the disks in plastic, and refrigerate for at least 1 hour.

Preheat the oven to 350°F. Grease (or line with parchment) two baking sheets.

Working with one disk at a time, flour your work surface and roll the dough 1/4" thick.

Dip the cookie stamps into flour, then press them into the dough. Using a 2 3/4" round cutter, cut out stamped cookies and transfer them to the prepared pans.

Bake the cookies for 15 to 18 minutes, until lightly browned.

Remove the cookies from the oven, and let them cool on the baking sheet for several minutes, or until set. Transfer the cookies (on their parchment) to a rack to cool completely.

Yield: about 2 dozen cookies.

NEW WINTER SPICE STAMP COOKIES RECIPE BUNDLE

What you'll need to bake Winter Spice Stamp Cookies, in one package: All-Purpose Flour, Winter Baking Spice, and our Starry Night Cookie Stamps to create your designs.

#14144 \$43.95 \$39.95 SAVE \$4



SPRINGERLE



12 DAYS OF CHRISTMAS SPRINGERLE SET

The jewel in any springerle collection: 12 classic holiday designs turn out beautiful, intricately decorated Holiday Springerle cookies. Each mold is 2 1/4" x 3 1/8".
#11681 \$349.95



FIORI DI SICILIA SPRINGERLE

These holiday cookies are a yearly tradition for the King Arthur test kitchen team. This year, to feature our stunning springerle mold and pin, we've dreamt up a creamy, citrus variation. The cookies, thanks to the cake flour, have a slightly crispy exterior, and a dense, moist, and cake-like interior. If you don't have cake flour, all-purpose is a fine substitute, but the cookie will be more firm to bite.

3 large eggs
3 cups (12 ounces) confectioners' sugar
1/2 teaspoon salt

♥ 1/4 teaspoon Fiori di Sicilia flavor
1 tablespoon grated lemon or orange rind (zest), or a combination of both
3 cups (12 ounces) Queen Guinevere Cake Flour (p. 32)

Lightly grease two baking sheets, or line them with parchment.

Beat together the eggs, sugar, salt, fiori, and zest for 5 to 6 minutes, until the mixture is very light and falls in thick ribbons from the beater. Gradually mix in the flour to form a stiff dough. Wrap the dough in plastic and allow it to rest at room temperature for 30 minutes.

Lightly dust your work surface and springerle mold with flour. Tap the mold to remove excess

flour. Divide the dough in half, rewrap one piece in plastic, and roll the other piece 1/4" thick. Press the mold firmly into the dough, then remove. Cut around the design with a pastry wheel or knife, and transfer the cookie to a baking sheet. Repeat until you've used all the dough, including the other piece.

Allow the unbaked cookies to dry at room temperature, uncovered, for 24 hours, turning them over once during that time.

Preheat the oven to 250°F.

Bake the cookies for 35 to 40 minutes, until they're firm but not brown. Remove them from the oven, and transfer to a rack to cool completely.

Yield: 2 1/2 to 3 dozen cookies.

NEW + EXCLUSIVE SPRINGERLE MOLD

A true collector's item, we designed this mold and had it made for you. This year's signature springerle mold captures the beauty of cherished New England Christmas traditions. 3 3/4" x 2 1/2"

3959 \$34.95

♥ EXCLUSIVE FIORI DI SICILIA

The secret ingredient in our springerle recipe.

1 oz. 1924 \$8.95



SPRINGERLE FOLK ART ROLLING PIN

Beautiful to look at as well as to use, this carved pin creates traditional designs in nine distinctive patterns as you roll over the dough. 13" total length.

8938 \$84.95

HOLIDAY *mixes*

Taste the season with our newest holiday mixes, **HERE FOR A LIMITED TIME ONLY.**

We've dreamed up the sweetest ways to capture holiday flavors in your kitchen, like a nutty almond-filled sweet bread and delicate buttery pizzelle cookies.

Let's get down to baking!



1

ESPRESSO POWDER

Add a teaspoon or two to our crinkle recipe, and taste what a difference it makes. 3 oz.

4447 \$7.95



2

BEST SELLER VIETNAMESE CINNAMON

If you're serious about your snickerdoodles, give this Vietnamese cinnamon with it's sweeter, stronger flavor a try. 3 oz.

4960 \$5.95



3

CANDIED CHERRIES

The jewels on the Three Kings Cake crown above; tart, sweet, and lovely to look at. 10 oz.

3744 \$9.95



4

CINNAMON MINI CHIPS

For bursts of sweet cinnamon flavor in cinnamon eggnog scones. 16 oz.

1604 \$7.95

Find our holiday recipes online:
kingarthurfLOUR.com/recipes

1. CRINKLES
2. SNICKERDOODLES
3. THREE KINGS CAKE
4. CINNAMON EGGNOG SCONES
5. CRANBERRY-VANILLA CINNAMON SWIRL BREAD
6. PANETTONE
7. PANFORTE
8. PEPPERMINT CRUNCH BARK



5

EXCLUSIVE PURE VANILLA EXTRACT

Our custom blend of concentrated Madagascar and Tahitian vanillas, for head-turning flavor. Made in the USA. 16 oz.

1842 \$22.95



BY JOANNE HAYES

An afternoon spent baking sweet treats is a holiday tradition in many families. It's a nice way to spend time with the kids. They enjoy mixing and molding the dough and decorating the freshly baked sweets. Not to mention sampling the delicious results! Here are some simple recipes that make an impressive array of cookies.

SPICY FRUIT-AND-NUT COOKIES

If you are making several different kinds of cookies, use this recipe first. It mixes up quickly, and the spicy aroma will keep the kids interested long enough to help you with other recipes.

1/2 cup butter or margarine, softened
1 cup granulated sugar
1 egg
1/3 cup apple juice
2 1/4 cups unsifted all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon nutmeg
1 teaspoon cinnamon
1 cup raisins

1/2 cup coarsely chopped dates
3/4 cup chopped walnuts or pecans
8 candied cherries
1/4 cup confectioner's sugar

1. Generously grease an 8-inch square cake pan; lightly grease a cookie sheet. Preheat oven to 400F.

2. Stir together butter or margarine and sugar in a large bowl until they are well combined. Add egg and mix well. Stir in the apple juice.

3. Add flour, soda, salt, nutmeg and cinnamon; mix well.

4. Fold in raisins, dates and all but 2 tablespoons of the nuts. Turn half of the dough into the prepared cake pan and drop remaining dough by the spoonful onto the cookie sheet to make 16 cookies. Cut cherries in half and press a piece into the top of each drop cookie.

5. Bake drop cookies 10 to 12 minutes and the cake pan of dough 15 to 17 minutes, or until top springs back when gently touched.

6. Remove from oven and cool on a rack. Cut pan of cookies into 16 squares. Stir several drops of water into the confectioner's sugar to make a thin glaze. When cookie squares are at room tem-

perature, drizzle with glaze and sprinkle with reserved nuts.

Makes 16 cookie squares and 16 drop cookies.

BUTTERY PRETZELS AND WREATHS

This recipe is a wonderful "hands on" project for children. If they get tired of rolling the dough, half of it can be tightly wrapped, frozen, and baked another day.

1 cup butter, softened
1 cup granulated sugar
3 eggs
1/2 teaspoon almond extract
3 3/4 cups unsifted all-purpose flour
Colored sugar
Red and green candied cherries

1. Preheat oven to 350F.

2. In a large bowl, combine butter and sugar. Separate one egg and set aside the white. Add the yolk and the other two eggs to the butter-and-sugar mixture and beat well.

3. Stir in almond extract and then add flour. Stir until the dough forms a ball. If it

(continued)

"Some cats of the kitchen" McCall's April 1971

YUM YUMS

"A holiday cookie made in a saucepan."

Yield: 3 dozen cookies

Cook: 5 to 10 minutes

- 1 pkg (8 oz) pitted dates, chopped
- 1 cup sugar
- 1 egg, beaten
- 1/4 lb butter
- 1/2 cup nuts, chopped fine
- 2 cups crispy rice cereal
- 1/4 cup green and red candied cherries
- 1/2 cup fresh grated or canned flaked coconut

In medium saucepan, cook slowly the dates, sugar, egg, and butter for 10 minutes, or until dates are soft. Add nuts, and pour hot mixture over cereal and candied cherries which you have cut into small pieces. Lightly toss with a fork to mix. Spread evenly in well-buttered 9-inch-square pan, and sprinkle with coconut. Or form into 36 balls, and roll in coconut.

Museum Restaurant



I Love The Nights
 I Can't Remember
 with the FRIENDS
 I Can't Forget.



← (OVER) (continued) from Page 67

is too soft to work with, stir in a little more flour (no more than 2 tablespoons).

4. Divide dough in half; set one half aside. To make pretzels, divide the remaining dough into 30 pieces. Roll each piece between your hands to make a 6-inch-long stick. Form into a pretzel on an ungreased cookie sheet. When all are formed, beat reserved egg white until frothy. Brush pretzels with egg white and sprinkle with colored sugar.

5. To make wreaths, divide reserved dough into 30 pieces and make 6-inch sticks as above. Form into wreaths, crossing the ends to look like the ends of a bow; brush with egg white. Cut red cherries into quarters. Cut each quarter into a triangle; place a piece at the center of each bow. Slice green cherries to resemble leaves; place one at either side of the red cherry pieces.

6. Bake 10 to 12 minutes, until firm but not brown.

Makes 60 cookies.

WALNUT KISSES AND CRESCENTS

Shaping the crescents and circles of dough is fun. You will probably have lots of volunteers for unwrapping the kisses—be sure to buy a few extra! Stored in a tight-lidded tin or jar in a cool, dry place, these cookies will keep through the holiday season—if they last that long!

- 3/4 cup butter or margarine, softened
- 1/2 cup confectioner's sugar
- 1/2 teaspoon vanilla
- 2 cups unsifted all-purpose flour
- 1/4 teaspoon salt
- 1 cup ground or very finely chopped walnuts
- 20 chocolate kisses
- Confectioner's sugar

1. Preheat oven to 350F.
2. In a medium bowl combine butter or margarine and confectioner's sugar. Add vanilla; mix in flour, salt and walnuts.
3. Divide dough in half. With lightly floured hands, roll half of dough into 20 balls. Place 2 inches apart on an ungreased cookie sheet and press each gently to make a 1 1/2-inch circle. Unwrap kisses. Press one into each cookie.
4. Roll remaining dough into 20 sticks, each 2 inches long. Form into crescents on an ungreased cookie sheet.
5. Bake cookies 10 to 12 minutes, until firm but not brown. While crescents are still warm, roll them in confectioner's sugar. When cool, roll them again.

Makes 40 cookies.

Nutcracker Sweets

with **HERSHEY'S** Bake Shoppe™ & **BLUE DIAMOND** Almonds



**CRISP!
CRUNCHY!
NATURAL**



WHOLE ALMONDS



ALMOND KISSED COOKIES

- 1 cup **BLUE DIAMOND** Sliced Almonds, **divided**
- 1-3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 cup (2 sticks) butter or margarine, softened
- 1-1/2 cups powdered sugar
- 1 egg
- 1 to 2 teaspoons freshly grated orange peel



- 1/2 teaspoon almond extract
- 1 cup **HERSHEY'S** MINI KISSES Semi-Sweet or Milk Chocolate

Grind **1/2 cup** almonds in food processor or blender. Stir together flour, ground almonds and baking soda; set aside. Beat butter and powdered sugar in bowl until fluffy. Add egg, orange peel and almond extract; beat on low speed until blended. Add flour mixture; beat on low speed until blended. Shape dough into two logs, about 1-1/2 inches in diameter. (Refrigerate dough about 15 minutes, if necessary, before shaping). Wrap in wax paper or plastic wrap; refrigerate until well chilled, at least 2 hours. Heat oven to 375°F. Lightly grease cookie sheets. Slice dough into 1/2-inch-thick slices. Place on cookie sheet about 2 inches apart. Bake 6 to 8 minutes or until edges are lightly browned. Immediately place 2 MINI KISSES and 3 almond slices on top of each cookie, pressing down lightly. Remove from cookie sheet to wire rack. Cool completely. About 3-1/2 dozen cookies.

FUDGE TOPPED SHORTBREAD

- 1 cup **BLUE DIAMOND** Sliced Almonds, lightly toasted and **divided***
- 1 cup (2 sticks) butter or margarine, softened
- 1/2 cup powdered sugar
- 1/4 teaspoon salt



- 1-1/4 cups all-purpose flour
- 2 cups (12-oz. pkg.) **HERSHEY'S** Semi-Sweet Chocolate Chips
- 1 can (14-oz.) sweetened condensed milk (not evaporated milk)
- 1/2 teaspoon almond extract

Heat oven to 350°F. Grease 13x9x2-inch baking pan. Finely grind **1/3 cup** cooled, toasted almonds in food processor or blender. Beat butter, powdered sugar and salt in large bowl until creamy. Add flour and ground almonds; stir until well blended. With floured hands, press dough evenly into prepared pan. Bake 20 to 25 minutes or until lightly browned. Cool 5 minutes. In heavy saucepan over low heat, melt chocolate chips with sweetened condensed milk, stirring constantly until chips are melted. Stir in almond extract. Spread evenly over warm shortbread. Sprinkle with remaining sliced almonds; press down firmly. Refrigerate 3 hours or until firm. Cut into bars. Store, covered, at room temperature. 24 to 36 bars.

* To toast almonds: Heat oven to 350°F. Spread almonds in thin layer in shallow baking pan. Bake 5 to 8 minutes or until very light brown, stirring once or twice.





Hershey's Mini Kiss Blossom Cookies



Angel Kisses

Will Santa find that you've been naughty this year... or nice? If nice, treat yourself to meringues—airy puffs of sugar and egg white, light as an angel's kiss. If naughty... see page 9!

- 2 large egg whites
- 1/4 teaspoon cream of tartar
- dash of salt
- 1/2 cup plus 1 tablespoon (4 ounces) granulated sugar
- white glitter for topping, optional

In a large bowl, combine the egg whites, cream of tartar, and a dash of salt. Beat until peaks form, then gradually add the sugar, continuing to beat till the mixture is stiff and glossy.

Line a baking sheet with parchment paper. Pipe meringues onto the sheet, using a pastry bag and star tip; or drop meringues by large teaspoonfuls onto the sheet. Bake in a preheated 200°F oven for 1 1/2 hours.

Turn the oven off, remove the meringues, and dust with the white glitter; they'll still be slightly tacky, so the glitter should adhere. Return to the turned-off oven, and leave them there till they're completely cool, 3 hours or more. This is a good cookie to make in the evening; they can be left in the oven (with the heat turned off) overnight. Yield: approximately three dozen meringues.

Shortcut method: Dissolve 3/4 cup (5 1/4 ounces) granulated sugar in 1/2 cup (4 ounces) boiling water; cool. Add 1/4 cup (1 1/4 ounces) meringue powder, and beat till peaks form. Shape and bake as directed above.



Hershey's "Perfectly Chocolate" Chocolate Chip Cookie Tip:

Add 1/3 cup of Hershey's Cocoa to your favorite chocolate chip cookie recipe for "Perfectly Chocolate" Chocolate Chip Cookies! And for Hot Cocoa, you can't beat Hershey's time-tested recipe...it's on the label! For additional recipe ideas, visit Hershey's web site at <http://www.hersheys.com>

CHOCOLATE BLOSSOMS

- 1 cup (2 sticks) butter or margarine, softened
- 1-1/2 cups sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1/2 cup HERSHEY'S Cocoa
- 1/2 teaspoon salt
- Additional sugar



1-3/4 cups (10-oz. pkg.)
HERSHEY'S MINI KISSES,
Semi-Sweet or Milk Chocolate

In large bowl, beat butter, 1-1/2 cups sugar, eggs and vanilla until light and fluffy. Stir together flour, cocoa and salt, gradually add to butter mixture, beating until well blended. Refrigerate dough about 1 hour or until firm enough to handle. Heat oven to 350 F. Shape dough into 1-1/8-inch balls; roll in sugar. Place on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from oven. Immediately place 3 MINI KISSES on top of each cookie, pressing down lightly. Remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.

HERSHEY'S MINI KISS™ PEANUT BUTTER BLOSSOMS

- 1/2 cup shortening
- 3/4 cup REESE'S Creamy Peanut Butter
- 1/3 cup granulated sugar
- 1/3 cup packed light brown sugar
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1-1/2 cups all-purpose flour
- 1 teaspoon baking soda



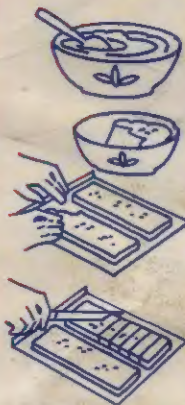
1/2 teaspoon salt
Additional granulated sugar
1-3/4 cups (10 oz. pkg.)
HERSHEY'S MINI KISSES,
Semi-Sweet or Milk Chocolate

Heat oven to 375 F. In a large bowl, beat shortening and peanut butter until well blended. Add 1/3 cup granulated sugar and brown sugar; beat well until light and fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually add to peanut butter mixture, beating until well blended. Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet. Bake 8 to 10 minutes or until lightly browned. Remove from oven. Immediately place 3 MINI KISSES on top of each cookie, pressing down lightly. Remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.

Quick Chocolate Chip Cookie Sticks

½ cup granulated sugar
½ cup packed brown sugar
½ cup vegetable oil
1 teaspoon vanilla
1 egg
1½ cups Gold Medal® all-purpose flour*

½ teaspoon baking soda
½ teaspoon salt
1 cup semisweet chocolate chips
½ cup chopped nuts



Heat oven to 375°. Mix sugars, oil, vanilla and egg in large bowl with spoon until smooth. Stir in flour, baking soda and salt. Divide dough into halves. Shape one half into 2 strips, about 15x3 inches, about 3 inches apart on lightly greased cookie sheet. Sprinkle each strip with chocolate chips and nuts; press lightly. Bake until golden brown, 7 to 9 minutes; cool 2 minutes. Cut each strip crosswise into 1-inch slices; remove from cookie sheet. Repeat with remaining half dough. Store loosely covered. About 5 dozen cookies.

Quick Whole Wheat Chocolate Chip Cookie Sticks: Substitute 1¼ cups Gold Medal whole wheat flour or ¾ cup whole wheat flour and ¾ cup all-purpose or unbleached flour for the 1½ cups all-purpose flour.

*If using self-rising flour, omit baking soda and salt.
Note: Unbleached flour can be used in this recipe.

High Altitude Directions (3500 to 6500 feet): Heat oven to 400°.

Helpful Hints: For variety, substitute butterscotch-flavored chips or peanut butter-flavored chips for the chocolate chips. Substitute almond brickle chips for the nuts.

© Reg. T.M. of General Mills, Inc.



Ginger Cookies

The kind that gingerbread boys are made of—

2/3 cup shortening	1 teaspoon salt
1 cup sugar	1 teaspoon soda
1 beaten egg	1 teaspoon cinnamon
1/4 cup light molasses	1 teaspoon ginger
2 cups enriched flour	1 teaspoon cloves

Thoroughly cream shortening and sugar; add egg and molasses and beat well. Add sifted dry ingredients; mix thoroughly. Roll 1/8 inch thick on lightly floured surface. Cut with floured cookie cutter. Bake on greased cookie sheet in moderate oven (350°) about 10 minutes. Makes 6 dozen cookies.—Mrs. E. J. O'Donnell, Great Falls, Montana.



Low Fodmap Gluten-free Cappuccino Crispy Rice Treats

From Dede Wilson

INGREDIENTS:

4 tablespoons butter pieces
6 cups mini marshmallows
2 tablespoons instant espresso powder
1 teaspoon cinnamon powder
6 cups rice cereal
2 or 3 ounces milk chocolate melted (optional)
1 ounce white chocolate, melted (optional)
In a 8- by 8-inch square pan, cover bottom and sides with plastic wrap.

DIRECTIONS

Melt butter in a large pot on low heat. Add marshmallows on low heat, stirring frequently. When three-quarters done, add powders and cinnamon and stir vigorously, until powders dissolve. Remove from heat and using a spatula add the rice cereal. Pour into prepared pan (allow to cool a little if too hot). You can use your fingers and palms to press the layer down so it is even. Allow to set for about half an hour or hasten it by refrigerating. Cut into layers.





TEMPTATION SQUARED.

Chunky Chocolate Cookie Squares

PREP TIME: 20 MIN. BAKE TIME: 30 MIN.

2½ cups unsifted flour
1 teaspoon baking soda
½ teaspoon salt
¾ cup butter or
margarine, softened

1 cup firmly packed brown sugar
¾ cup KARO® Light or Dark
Corn Syrup
1 egg
1 teaspoon vanilla

1 cup chopped pecans
1 pkg. (8 oz.) BAKER'S® Semi-Sweet
Chocolate or 2 pks. (4 oz. ea.)
BAKER'S® GERMAN'S® Sweet Chocolate,
cut into large (½ in.) chunks

- Mix flour, baking soda and salt; set aside. In large bowl with mixer at medium speed, beat butter and sugar until fluffy. Slowly beat in corn syrup, then egg and vanilla. Beat in flour mixture until blended.
- Stir in pecans and half the chocolate chunks. Spread evenly in ungreased 15½ x 10½ x 1-inch pan. Sprinkle remaining chocolate on top.
- Bake in 350° oven 30 minutes or until lightly browned. Cool on rack. Cut into 2½-inch squares. Makes 2 dozen.

Baker's® and Karo® Simple Indulgence.

